

## Buttery Cranberry Pistachio Shortbread Cookies with a Festive Crunch

Cranberry Pistachio Shortbread Cookies



**OVEN**  
**350°F**

**TIME**  
**12 to 15 min**

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**SAVE**  
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### INGREDIENTS

1 cup unsalted butter, softened  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1/4 teaspoon salt  
1/2 cup dried cranberries, chopped  
1/2 cup shelled pistachios, roughly chopped  
Optional finishing touches:  
Extra powdered sugar for dusting  
Melted white chocolate for drizzling  
Coarse sugar for a little sparkle

### DIRECTIONS

- 1.** Cream the butter and sugar: In a large mixing bowl, beat the softened butter and powdered sugar together until smooth and creamy. Mix in the vanilla extract.
- 2.** Add the dry ingredients: Gradually add the flour and salt, mixing just until a soft dough forms. Be careful not to overmix, since shortbread is best when handled gently.
- 3.** Fold in the cranberries and pistachios: Stir in the chopped dried cranberries and pistachios until they are evenly distributed throughout the dough.
- 4.** Shape the dough: You can shape the dough one of two ways. For slice-and-bake cookies, divide the dough in half, shape into logs, wrap tightly, and chill for at least 1 hour. For cut-out cookies, flatten the dough into a disk, wrap it, and chill until firm enough to roll.
- 5.** Preheat the oven: Preheat your oven to 350°F and line a baking sheet with parchment paper.
- 6.** Slice or cut the cookies: If using logs, slice the chilled dough into rounds about 1/4 inch thick. If rolling the dough, roll it out on a lightly floured surface and cut into shapes.
- 7.** Bake: Arrange the cookies on the prepared baking sheet and bake for 12 to 15 minutes, or until the edges are just lightly golden. Let them cool on the pan for a few minutes before transferring to a wire rack.
- 8.** Finish and serve: Once cool, dust with powdered sugar or drizzle with white chocolate if desired.

## SWAPS & NOTES

This recipe is flexible enough to suit your style.

If you want a brighter flavor, add a little orange zest to the dough.

Orange pairs beautifully with cranberry and makes the cookies feel even more festive.

You can also swap the pistachios for chopped pecans, almonds, or walnuts if needed, though pistachios give the cookies their signature flavor and look.

## TIPS FOR SUCCESS

The key to great shortbread is not overworking the dough.

Mix just until it comes together so the cookies stay tender and delicate instead of tough.

Chilling the dough is also essential.

It helps the cookies hold their shape while baking and deepens the flavor.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/buttery-cranberry-pistachio-shortbread-cookies-with-a-festive-crunch/>