

## THE WAY THE COOKIE CRUMBLES



### **Cranberry Swirl Shortbread** (from Cook's Illustrated)

Makes 16 wedges

4 ounces (1 cup) fresh or frozen cranberries  
½ cup (3½ ounces) granulated sugar  
½ teaspoon grated orange zest plus 2 tablespoons juice  
¼ teaspoon ground cinnamon  
2 cups (10 ounces) all-purpose flour  
½ cup (2 ounces) confectioners' sugar  
½ teaspoon salt  
14 tablespoons unsalted butter, cut into ½-inch pieces and chilled

1. Bring the cranberries, ¼ cup granulated sugar, orange zest and juice, and cinnamon to a boil in a medium saucepan over medium-high heat. Cook, stirring frequently, until the cranberries have burst and the juice has just started to thicken, 2 to 4 minutes; let cool for 1 hour.
2. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Process the flour, confectioners' sugar, salt, and remaining ¼ cup granulated sugar in a food processor until combined, about 5 seconds. Scatter the butter over the top and process until the dough starts to come together, about 1 minute. Gently knead the dough by hand until no floury bits remain. (Do not wash the food processor bowl.) Divide the dough in half and roll each half into a 9-inch circle on parchment paper; refrigerate for 20 minutes. Process the cooled cranberry mixture in the food processor until smooth, about 20 seconds.
3. Press one dough circle into a 9-inch tart pan with a removable bottom and poke all over with fork. Bake on a baking sheet until the edges are light golden brown, 15 to 17 minutes, rotating the tart pan halfway through baking. Spread the dough with ¼ cup cranberry puree, the top with second dough circle, and poke all over with fork. Pipe the remaining cranberry puree over the dough in a spiral shape. Score the dough into 16 wedges. Between the score marks, lightly run a knife in the opposite direction of the cranberry spiral. Bake until the top is pale golden, 25 to 30 minutes, rotating the tart pan halfway through baking. Let the shortbread cool for 10 minutes, then remove the outer ring of the tart pan. Cut through the score marks, transfer the wedges to a wire rack, and let cool completely before serving.