



# Cranberry Orange Shortbread

*A Taste of Holiday Brightness*

There's something undeniably cheerful about the scent of orange zest and butter mingling in a warm kitchen. It's the kind of fragrance that fills the inn during the quiet afternoons of autumn — when the light slants low through the parlor windows, and the promise of a little sweetness feels like a gentle celebration in itself.

— *From the Kitchen at  
The Westbrook Inn*

*Serving Tip:* Let cool on a wire rack and dust lightly with powdered sugar for a snowy finish.

## Ingredients

1 cup butter, softened  
½ cup sugar  
2 cups flour  
1 Tbsp orange zest  
½ cup dried cranberries,  
chopped

## Instructions

1. Cream butter and sugar together until smooth.
2. Add flour and orange zest, mix until crumbly.
3. Stir in cranberries
4. Press dough into a log, wrap in plastic, and chill for 30 minutes.
5. Slice into rounds and bake 12–15 minutes at 350°F, until edges are golden.