



Cranberry Shortbread Wedges

From Krista's Recipe Corner

These little treats are great to make for your Valentines sweetheart! To add a tinge of pink to the cookies, add a bit of fresh beet juice (grate 1/2 a beet and squeeze out juice). Children love to make this shortbread as well when the dough is rolled out flat and cut into shapes with a heart cookie cutter.

INGREDIENTS

1/2 cup corn oil	1 cup rolled oats
1/2 cup Grade A maple syrup	1 cup almonds
2 teaspoons vanilla extract	1/2 cup dried cranberries or currants
1 cup unbleached or whole wheat pastry flour, sifted	

- 1) Preheat oven to 325°.
- 2) In a small mixing bowl, combine the oil with the maple syrup and vanilla until well blended.
- 3) In a food processor, grind up the oats and almonds together to a fairly fine meal. Add to the oil mixture, along with the sifted flour and stir until well combined. (If the dough is a tad on the sticky side, add a touch more flour). Add cranberries and combine well.
- 4) To make the cookies, divide the dough into 3 balls and roll each ball flat to 1/2 inch thickness. Then cut like a pizza into 6 wedges.
- 5) Bake at 325° for 25 minutes or until the edges of the cookies are golden brown.

Makes 18 wedges