Cranberry/Cherry Ribbons

NIBBLEDISH CONTRIBUTOR

Ingredients

Filling

- 3 ounces dried cranberries
- 1/3 cup sour cherry preserves
- 1 1/2 Tbsp. sugar
- 1/8 Tsp. almond extract

Dough

- 2 cups + 2 Tbsp. all pupose flour
- 1/4 Tsp. baking powder
- 1/4 Tsp. salt
- 3/4 cup sugar
- 2/3 cup unsalted butter (softened)
- 1 large egg
- 2 1/4 Tsp. vanilla extract
- 1/2 Tsp. almond extract

Instructions

(Also called "Christmas Bacon")

For the filling:

1. Combine the cranberries, cherry preserves, and sugar in a food processor.
2. Transfer the mixture to a medium saucepan and cook over medium heat, stirring to avoid burning, until the mixture comes to a boil.
3. Remove from heat and add almond extract. Cover and refrigerate for 30 minutes to an hour.

For the dough:

1. Combine the ?our, baking powder, and salt in a bowl and set aside.

2. In a mixer, combine the butter and sugar and blend together until smooth and creamy.

3. Add the egg, vanilla, and almond extract and beat until combined. Add the ?our mixture and beat just until incorporated. Let the dough stand for about 10 minutes to let it ?rm up.

4. Line a 4 1/2 x 8 1/2 inch loaf pan with foil, letting the foil overhang the long sides so you can easily remove the dough from the pan. On top of the foil, line the pan with two sheets of plastic wrap laid crosswise and overhanging the longer sides as well.

5. Divide the dough into quarters. Shape one portion into roughly the size of the loaf pan and pat into the bottom. It may help to have a dough tamper to get the dough in evenly. Spread one-third of the cranberry ?lling over the dough with a small spatula. Repeat with the remaining three portions of dough and two portions of ?lling.

6. Fold the plastic wrap over the dough, completely covering it. Freeze the dough in the pan for at least 1 1/2 hours, until ?rm.

Baking:

1. Preheat the oven to 350 degrees. Line several baking sheets with wax or parchment paper.
2. Take the loaf out of the freezer and unwrap the dough. You can allow it to warm up a bit for a few minutes, but don't let it get too soft or it will be dif?cult to cut neat slices and the ?lling will start squishing out.

3. Using a sharp knife, trim the sides so that the sides of the loaf are straight up and down. Wipe the knife off between cuts.
4. Cut into 1/4 inch slices. Transfer the slices carefully to the baking sheets, placing them about 2 inches apart.
5. Bake one sheet at a time for about 14 minutes, until the edges are just starting to darken and ?rm up. Transfer the cookies to wire racks and let them cool completely.

Store cookies between layers of parchment paper in an airtight container for up to 1 week.

(adapted from Deserts First)