



[Cranberry Noels Cookie Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 15 minutes, plus 2 hour chill time

Cook Time: 12 minutes

Ingredients:

- 1 cup Butter
- ½ cup Sugar
- 2 TBSP Whole Milk
- 1 tsp Rum Flavoring
- ½ tsp Salt
- 2½ cups Flour, sifted
- ½ cup Pecans, finely chopped
- ¾ cup Dried Cranberries
- ½ cup Unsweetened, Shredded Coconut

Directions:

- Cream together butter and sugar for 3 minutes.
- Add milk, rum flavoring and salt; beat to combine.
- Gradually add sifted flour; combine.
- Add cranberries and pecans, beat just enough to combine.
- Form two logs of dough, 8" long and 2" in diameter, and roll in coconut..
- Wrap each log with plastic wrap, and chill 2 hours.
- After 2 hours, preheat oven to 350°.
- Remove dough from the refrigerator, unwrap and slice cookies 1/4" thick.
- Bake for 12 minutes until edges are brown.

Makes 36 Cranberry Noels Cookies