

## Cranberry Orange Nut Tarts

Yield 4 Dozen

### Cookie

1/2 Cup Softened Butter

1 Cup Sugar

1 Large Egg, Room Temperature

1/4 Cup Orange Juice

2 Tbsp. Milk

3 Cups Flour

1 Tbsp. Baking Powder

1/4 Tsp. Salt

2 Tablespoons Orange Juice

1 Tbsp. Orange Zest

### Cream Cheese Filling

1 8 Oz. Softened Cream Cheese

1 Egg

1/4 Cup Sugar

1/4 Tsp. Vanilla Extract

### Cranberry Compote

1 Bag Whole Cranberries

1/2 Cup Sugar

### Glaze

1 Cup Powdered Sugar

2 To 3 Tsp. Water

1 Tsp. Vanilla Extract

### Cranberry Compote

In a small saucepan, combine cranberries, sugar, orange juice, and zest. Bring to a boil, stirring constantly until cranberries pop. Reduce heat and cook an additional 5 minutes, stirring occasionally. Remove from heat; cool completely.

### Cream Cheese Filling

Combine cream cheese, sugar, and vanilla until blended. Add egg and beat until combined.

### Dough

In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg until blended. Beat in orange zest, orange juice and milk. In a separate bowl, whisk flour, baking powder and salt; gradually beat into creamed mixture.

Divide dough into 2 portions. On a lightly floured surface, shape each into a disk. Wrap dough and refrigerate overnight or until firm.

Preheat oven to 375. Unwrap each portion of dough and roll out on lightly floured surface. Cut with 2-1/2 inch cookie cutter. Press into bottoms and up the sides of greased mini-muffin cups. Fill each with 1/2 teaspoon cream cheese mixture, 1/2 teaspoon cranberry filling.

Bake 15 minutes or until the edges are light golden. Cool in pans for 10 minutes. Remove to wire racks to cool completely.

### Glaze

Combine all glaze ingredients in bowl and whisk until smooth. Drizzle over cookies.