

# **Orange Cookies**

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- 1 Cup Butter (softened)
- 2 cups sugar
- 2 eggs
- 3 oranges
- 6 cups flour
- 2 tsp. baking soda
- 2 tsp. baking powder
- 1 cup milk
- 2 tsp vinegar

## **Directions**

1. Preheat oven to 350 degrees.
2. Grate orange rinds to get zest. You will want the zest of all 3 oranges. After you have grated cut open and juice the oranges.
3. Cream together butter and sugar; add eggs, juice and grated rind of oranges. Mix thoroughly.
4. Sift together flour, baking soda, and baking powder.
5. In a small bowl, mix together milk and vinegar or use buttermilk.
6. Alternate adding milk and dry ingredients to creamed mixture, mixing well after each addition.
7. Drop by rounded teaspoonfuls onto un-greased cookie sheet.
8. Bake for 15 minute or until light brown. Ice cookies while warm

## **Icing**

- 16oz powdered sugar
- 1 tbsp butter
- juice and rind of 1 orange

Whisk together to make icing for orange cookies. Drizzle over cookies, or dip cookies into icing while still warm.

Recipe makes 6 dozen cookies!