

# Orange Drop Cookies

*Makes 6-7 dozen cookies*

## Cookie Ingredients

- 3/4 cup shortening
- 1 1/2 cups granulated sugar
- 3 eggs
- 3+ tsp. grated orange peel
- 3/4 cup orange juice
- 3 3/4 cups flour
- 2 1/4 tsp. baking powder
- Pinch of salt

## Directions

1. Cream shortening and sugar together in mixing bowl.
2. Add eggs one by one, beating in between each addition.
3. Add grated orange peel.
4. Juice two oranges that the peel was grated from. If it does not equal 3/4 cup of juice, add water until there is 3/4 cup of liquid.
5. Combine flour, baking powder, and salt in separate mixing bowl.
6. Go back and forth between adding small amounts of the flour mixture and small amounts of orange juice until everything has been incorporated into the dough.
7. Transfer dough to airtight container and refrigerate over night.
8. Preheat oven to 350 degrees.
9. Drop dough by teaspoons (or small cookie scoop) onto ungreased baking sheet
10. Bake 7-9 minutes. Do not brown.
11. Remove cookies from oven and let sit on baking sheet for 1 minute before transferring to cooling rack.

## Icing Ingredients

- 1/4 cup orange juice
- 1 tbsp. grated orange peel
- 2 tbsp. shortening
- 1/4 tsp. salt
- Powdered sugar

1. Cream together orange juice, orange peel, and shortening in mixing bowl.
2. Add salt.
3. Slowly add powdered sugar until the icing becomes thick enough to spread onto cooled cookies.