Orange Cookies

Serves: 12   **Prep Time:** 30 min   **Cook Time:** 12 min

Ingredients

1 ¼ cups all purpose flour
½ tsp baking powder
⅛ tsp salt
½ cups granulated sugar
1 Tbsp orange zest
½ cups unsalted butter
1 Tbsp fresh orange juice
½ egg
¾ cups powdered sugar
½ Tbsp orange zest
Fresh orange juice

Steps

1 Preheat oven to 350 degrees F. Line two baking pans with parchment paper or silicone baking mats; set aside.

2 Make the Cookies: In a medium bowl, whisk together the flour, baking powder, and salt; set aside.

3 In a small bowl, combine the the sugar and orange zest, rubbing them together with your fingers until the zest is completely incorporated into the sugar.

4 Using an electric mixer on medium speed, cream together the butter and the orange zest-infused sugar until light and fluffy, about 3 minutes. Add the egg and orange and mix until combined, scraping the sides of the bowl as needed. Reduce the mixer speed to low and gradually add the dry ingredients, mixing until just combined. If the dough seems a little on the soft side, refrigerate it for up to 30 minutes.

5 Using a medium cookie scoop (or 2 tablespoonfuls), scoop out the dough and roll them into balls, placing them 2 inches apart on the prepared cookie sheets. Bake for 10 to 12 minutes, or until very lightly browned around the edges, but still pale in the middle. Let cool for 5 to 10 minutes on the cookie sheet, and then remove to a cooling rack to cool completely.

6 Make the Sweet Orange Glaze: Whisk together the powdered sugar, orange zest, and enough orange juice to achieve the desired consistency (less juice for a thicker glaze, more for a thinner one). Spread glaze over top of the cooled cookies, and allow to set at room temperature for at least 30 minutes. Store at room temperature in an airtight container (divide layers with wax paper so the cookies don't stick together).

Nutrition

Protein: 1 g,

Serving Size: 1 serving,
Sodium: 28 mg,
Cholesterol: 27 mg,
Saturated Fat: 4 g,
Fat: 7 g,
Calories: 180 kcal,
Sugar: 15 g,
Carbohydrates: 26 g