

ORANGE COOKIES

My Grandma Bea used to do a lot of cooking, and she always made these cookies for special occasions. They have a nice light citrus flavor, and I especially liked them because they were “cakey” instead of crispy, and they had frosting on them too! My Mom says they get better with age, but mine have never lasted long enough to test that theory.

INGREDIENTS:

- 1 ½ Cups Brown Sugar
- 1 Cup Butter
- 2 Eggs
- 1 Cup Buttermilk
- 1 teaspoon Baking Soda
- 2 teaspoons Baking Powder
- ½ teaspoon Salt
- 1 Tablespoon Orange peel, (use a zester or the finest grater you have)
- 3 ½ Cups Flour
- 1 teaspoon Vanilla Extract

FROST WITH:

- 2 Cups Powdered Sugar
- 2 Tablespoons Butter, softened
- 3 Tablespoons Orange Juice

DIRECTIONS:

Preheat oven to 350 degrees F. Cream together the brown sugar, butter, and eggs. When well mixed, add all the other ingredients except for 2 cups of the flour. When well mixed, add the remaining flour and mix well.

Drop by Tablespoonfuls onto ungreased cookie sheet and bake for 10 minutes. Remove from oven and allow them to cool for 3 - 5 minutes before moving to a wire rack to finish cooling.

When cookies have thoroughly cooled, mix together the ingredients for the frosting, and then frost the cookies. If it's too thin, add more powdered sugar a Tablespoon at a time, if it's too thick, add orange juice or water a teaspoon at a time.

Store in an air-tight container.