

Orange Drop Cookies

Servings: 18

"These are from my Russian heritage and we use them for a Christmas treat."

Ingredients:

2/3 cup shortening
3/4 cup white sugar
1 egg
1/2 cup orange juice
1 teaspoon orange zest
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Icing:

2 cups confectioners' sugar
2 tablespoons butter
2 tablespoons orange juice
1 teaspoon orange zest



Directions:

1. Line cookie sheets with parchment paper.
2. Mix together flour, baking powder, baking soda and salt. Stir ½ cup orange juice and 1 teaspoon rind into the flour mixture.
3. Cream shortening and white sugar together. Mix egg into the sugar mixture thoroughly. Slowly blend flour mixture into the egg and sugar mixture. Drop by teaspoonful onto lined cookie sheets. Cover with plastic wrap and refrigerate.
4. Make the icing: Mix confectioner's sugar and 2 tablespoons butter together until smooth. Pour 2 tablespoons orange juice and 1 teaspoon orange rind into the sugar and butter mixture, mix well. Put in a container for Day 2.
5. Preheat oven to 350°F. Bake for 8 to 10 minutes. When the cookies have cooled spread the icing generously over the tops of the cookies.