

RECIPE

# Orange Zest Cookies



Ready in **20 minutes**

Makes **36 Cookies**

## Fun Fact

**Orange and lemon zest cookies are the most baked tea cookies each year in England.**

Recipe From: Easy Homemade Cookies by  
Miranda Couse

## Ingredients

- 2 ½ Cups of Flour
- 1 Teaspoon of baking soda
- 1 Stick of Butter at room temperature
- 1 Cup of Sugar
- ½ Cup of Brown Sugar
- 2 Eggs
- 1 Teaspoon of Vanilla Extract
- 1 Teaspoon of Orange Juice
- 1 Tablespoon of Orange Zest

## Preparation

1. Preheat the oven to 350° F. Grease your cookie sheet.
2. In a mixing bowl, sift together flour, baking soda, and salt.
3. In a large bowl using an electric mixer, beat together the butter and both sugars until creamy or for about 3 minutes. Next add the vanilla extract, orange juice, and the two eggs and mix until smooth. Lastly, slowly add the dry ingredients until the dough comes together and there are no clumps of the dry mix left.
4. Using a spoon or a tablespoon, drop the dough balls on the sheet roughly 2 inches apart.
5. Bake for 13 minutes or until the edges are golden brown. Alternately, you may use a baking stick to test the cookies