

Orange Cookies

Makes One Dozen



Ingredients

For the Cookie Dough

- 1 ½ cups all purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon kosher salt
- 6 tablespoons unsalted butter, softened
- ½ cup sugar
- 1 egg, at room temperature
- 1 tablespoon orange zest

For the Glaze

- 1 cup confectioners' sugar, sifted
- 1 teaspoon orange zest
- 1 tablespoon fresh orange juice

Steps

1. Preheat the oven to 350°F. Line a baking sheet pan with parchment paper.
2. In a medium-sized bowl whisk together the flour, baking powder and kosher salt. Set aside.
3. In the bowl of an electric mixer, beat together the butter and sugar until light and fluffy. Beat in the egg and orange zest. Scrape down the sides of the bowl and add the flour mixture. Stir until just combined (the flour disappears) being careful not to overmix. Using a cookie scoop or two spoons, drop about one heaping tablespoon worth of dough onto the prepared pan (leave about 2 inches between drops).
4. Bake for 10 - 13 minutes, or until they just begin to turn golden brown around the edges. Remove and allow to fully cool.
5. To make the glaze, whisk together the confectioners' sugar, zest and juice in a small bowl until there are no lumps. If the mixture is too thick, add a teaspoon of juice and whisk.
6. Drizzle or spread the glaze on top of the cooled cookies. Allow the glaze to set up (about 20 minutes) before serving.