

orange sugar cookies

recipe: adapted from an Emily Lewis recipe

Yields about 2.5 dozen.

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 cup butter (I use salted butter)
- 1 1/2 cups sifted icing (confectioner's) sugar
- 1 teaspoon vanilla bean paste (or vanilla extract)
- 1 tablespoon grated orange rind
- 1 large egg
- 1/4 cup icing sugar for topping cookies (more or less to taste)

Preheat the oven to 375°F. Line baking sheets with parchment paper.

Sift together the flour, baking soda and cream of tartar, and set aside.

In the bowl of your stand mixer fitted with the paddle attachment (or with a hand mixer), cream together the butter and sugar until light and fluffy - about 3-5 minutes. Scrape down the sides and bottom of bowl. Add the vanilla, orange rind and the egg, and mix until well combined. Scrape down the sides and bottom of bowl. Add the flour mixture, and mix until well blended.

Use a small ice cream scoop (mine holds about 1.5 tablespoons) to drop the batter into mounds on the baking sheets. Leave lots of room for spreading - about 1.5 inches on each side of the cookie. Flatten the mounds just slightly with your fingers.

Bake for about 8-10 minutes - until the edges are golden brown. Sprinkle top of cookies generously with icing sugar immediately after removing from oven, while still on baking sheets. Then remove the cookies from the baking sheets and allow them to cool completely on wire racks.