

Soft Orange Sugar Cookies

for the cookies:

zest of one orange

1 cup sugar

1 cup (8 ounces) butter, softened

2 eggs

1 teaspoon vanilla

1 teaspoon orange extract

3 cups flour

3 teaspoons baking powder

1/2 teaspoon salt

for the frosting:

8 tablespoons (4 ounces) butter, softened

2 1/2 cups powdered sugar

2 teaspoons orange extract

2 tablespoons orange juice

1-2 drops orange food coloring

In a large bowl or the bowl of a stand mixer, rub the orange zest into the sugar using a spatula to release the oils. Beat together the butter and sugar until light and fluffy. Add the eggs one at a time, followed by the vanilla and orange extract, and mix well. Add the flour, baking powder, and salt, and mix until a firm dough forms. Chill 30 minutes.

Preheat the oven to 400. Roll the dough into one inch balls and place on baking sheets lined with parchment or sprayed with cooking spray. Flatten each ball slightly with your hand or with a drinking glass to be about 1/3-1/2 inch thick. Bake 8-10 minutes or until the bottom edges are just slightly golden brown. Remove and let cool before frosting.

To make the frosting, beat together the butter and powdered sugar. Add the orange extract and orange juice and beat until light and fluffy. Add the food coloring and beat until well distributed. Frost cookies as desired.