

ORANGE CANDY SLICE COOKIES

- 1 cup orange candy slices
- 1-1/2 cups sugar, divided
- 1 cup butter, softened (2 sticks)
- 1 cup shortening
- 1-1/2 cups packed brown sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 4 cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 package (10 to 12 ounces) white baking chips
- 1 cup chopped pecans (optional)

Preheat the oven to 375 degrees F.

Cut each orange slice into 8 pieces. Roll in 1/4 cup sugar, set aside.

In a bowl, cream the butter, shortening, and 3/4 cup sugar, and brown sugar.

Add eggs, one at a time, beating well after each addition.

Beat in vanilla.

Combine the flour, baking soda, and salt with a whisk. Gradually add to the creamed mixture.

Stir in the chips, pecans if you are using them, and orange slice pieces.

Roll into 1 - inch balls (*using a tablespoon cookie scoop to measure amount*).

Place 2 - inches apart on ungreased cookie sheets.

Bake for 10 to 12 minutes or until golden brown.

Remove to wire racks to cool.