**Mom’s Orange Drop Cookies**

Recipe: Melissa Schenker/Foodie for Two  
Makes 10 to 12 cookies  
350 degrees F

As far back as I can remember these cookies were a special treat from Mom – whenever she made them it always warmed our souls. Today the cookies are a special family tradition and still just as cherished, especially when she makes them. I love the soft texture of the cookie along with the bright flavors from the fresh orange juice and zest in the dough and icing.

**Ingredients:**

**Dough:**
- 1 1/8 cups flour, sifted
- 1/8 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 cup shortening
- 1/2 cup sugar
- 1 large egg
- 1/2 teaspoon orange zest
- 1 tablespoon fresh orange juice
- 1/4 cup buttermilk (1/4 cup milk, 1/4 teaspoon white or apple cider vinegar)

**Icing:**
- 2/3 cup powdered sugar, sifted
- 1/4 teaspoon orange zest
- 1 tablespoon fresh orange juice

**Directions:**

Line two sheet pans with parchment paper and heat oven to 350 degrees F. In a separate bowl, sift together the flour, salt, baking soda and baking powder; set aside.

In a medium bowl, mix the shortening and sugar with a hand-mixer on low until well blended. Add the egg and mix well. Add the remaining ingredients, including the flour mixture, and mix on low until well incorporated, about 30 seconds.

Drop by spoon full (about 2 tablespoons) on sheet pans, spacing about 2 inches apart. Bake 12 to 15 minutes until golden brown, turning pans around halfway through cooking time. While cookies are baking, prepare the icing.

**Icing:**

Add the powdered sugar to a small bowl. Add the orange juice and the zest and mix well with a fork until glossy.

When the cookies are done, transfer them to a cooling rack over a sheet pan. Let cool a few minutes and add a generous 1/2 teaspoon of icing per cookie. Spread with a mini offset spatula or butter knife.

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**Eat well and share the love!**  
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