# Orange Cookies

## Ingredients

### *Cookies*

- 1 1/2 cups brown sugar
- 3/4 cup shortening
- 2 eggs
- 1 tsp grated orange rind
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 cup liquid (1/2 sour milk + 1/2 orange juice)
- 1 tsp vanilla
- 2 3/4 cups flour (no more)

### *Frosting*

- 1 1/2 tsp grated orange rind
- 1 1/2 cups powdered sugar
- 1 tsp butter
- 1 1/3 cups orange juice

## Instructions

### *Cookies*

1. Cream together brown sugar and shortening.
2. Beat in eggs, grated orange rind, and vanilla.
3. Mix in salt, baking powder, and baking soda.
4. Add the liquid (sour milk and orange juice combined) alternately with flour. Use no more than 2 3/4 cups flour.
5. Drop or shape cookies and bake until done.

### *Frosting*

1. Combine powdered sugar, grated orange rind, butter, and enough orange juice to reach a spreadable consistency.
2. Spread or drizzle over cooled cookies.

Orange Cookies

1½ C. Brown sugar

¾ C. shortening

2 eggs - 1 tsp grated orange rind

½ tsp salt

1½ tsp B. Powder

1 tsp soda

½ C. liquid ½ sour (milk ½ orange juice)

(2 ¾ C flour) 1 tsp vanilla no more

---

Frosting 1½ tsp grated orange

1 tsp butter

1½ C Powdered Sugar

1½ 3 C orange juice