

Minnie's Old-Fashioned Orange Icebox Cookies

Be careful not to overbake or you'll find that the browning butter may overpower the delicate flavors.

Ingredients

- 1 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light-brown sugar
- 1 egg
- 2 Tbsp orange juice
- 1/8 tsp vanilla
- 2-1/2 cups flour
- 1/4 tsp salt
- 1/4 tsp baking soda
- 1 Tbsp grated orange peel
- 1/2 cup finely chopped pecans

Instructions

1. In a large bowl, beat butter and sugars until well blended.
2. Add egg and beat until light and fluffy.
3. Beat in orange juice and vanilla.
4. Stir together flour, salt, and baking soda; stir into butter mixture.
5. Stir in orange peel and pecans.
6. If necessary, chill briefly until easy to handle.
7. On waxed paper, shape dough into two 1-1/4-inch-diameter rolls.
8. Wrap in waxed paper; chill at least 3 hours or until firm.
9. Slice 3/16 inch thick. Place slices 1/2 inch apart on ungreased baking sheets.
10. Bake in preheated 375° oven 8 to 9 minutes or until golden and delicately browned at edges.
11. Remove to racks to cool.

Makes about 132 cookies. Per cookie: 31 cal, 0 g protein, 3 g carbohydrate, 2 g fat, 6 mg cholesterol with butter, 2 mg cholesterol with margarine.

**MINNIE'S OLD-FASHIONED
ORANGE ICEBOX COOKIES** *(shown)*

Be careful not to overbake or you'll find that the browning butter may overpower the delicate flavors.

- 1 cup butter or margarine, softened
- 1/2 cup each granulated sugar and packed light-brown sugar
- 1 egg
- 2 tablespoons orange juice
- 1/8 teaspoon vanilla
- 2-1/2 cups flour
- 1/4 teaspoon each salt and baking soda
- 1 tablespoon grated orange peel
- 1/2 cup finely chopped pecans



In large bowl beat butter and sugars until well blended. Add egg and beat until light and fluffy. Beat in orange juice and vanilla. Stir together flour, salt and soda; stir into butter mixture. Stir in peel and pecans. If necessary, chill briefly until easy to handle. On waxed paper shape in two 1-1/4-inch-diameter rolls. Wrap in waxed paper; chill at least 3 hours or until firm. Slice 3/16 inch thick. Place slices 1/2 inch apart on ungreased baking sheets. Bake in preheated 375° oven 8 to 9 minutes or until golden and delicately browned at edges. Remove to racks to cool. Makes about 132. *Per cookie: 31 cal, 0 g pro, 3 g car, 2 g fat, 6 mg chol with butter, 2 mg chol with margarine* (more recipes, page 146)

