

Outrageously Moist Orange Cookies

Ingredients

1 c butter, softened
2 c sugar
2 large eggs
juice & zest of 1 large sweet orange
1 c milk
1 tsp orange emulsion (can use extract)
4 c flour
1 tsp baking powder
1 tsp baking soda
1 tsp salt
FROSTING:
2 c powdered sugar
2 Tbsp butter, softened
1 pinch salt
zest and juice of 1/2 of an orange or to make it spreadable

Directions:

1. Heat oven to 350 degrees. Prepare cookie sheets by lining with parchment paper. Zest and juice oranges.
 2. Cream butter and sugar together, beat in eggs, orange juice, zest and emulsion. Sift dry ingredients together.
- Add flour mixture alternatly with milk to form a soft dough.
- Scoop cookies onto cookie sheets.

Bake for approx 10 minutes or until very lightly browned.

Cool for 10 minutes and remove to cooling rack.

While cookies finish cooling, make frosting. Whisk all frosting ingredients together and spread on cookies and let set to dry. Enjoy!