



TIA'S RECIPE CORNER

OLD TIMEY ORANGE SUGAR COOKIES

Today, we're making Old Timey Orange Sugar Cookies!



This recipe is for 48 cookies, and takes around an hour and 15 minutes to make total

You will need.

An adult

Food

- 2 large oranges
- 1 cup butter
- 1 cup granulated sugar
- 5 cups powdered sugar – 1 cup for cookies / 4 cups for icing
- 4 ½ cups flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 cup vegetable oil
- 2 large eggs (wash before using)
- 2 tsp vanilla extract

Tools

- an oven
- half sheet pan or pans
- baking parchment or foil or silpat
- 2 large bowls for mixing
- a mixer (stand or hand)
- a whisk
- a microplane or zester
- a spoon or medium cookie scoop for apportioning dough
- a teaspoon for distributing icing
- a cooling rack

Optional Tools

- citrus reamer
- a rubber spatula for final mixing and scraping the bowls
- a kitchen scale covered in plastic wrap

Baking instructions.

Prep

- Take butter out of the fridge to soften around an hour before starting
- Turn the oven to 375 degrees fahrenheit . Your oven may require some fine-tuning to get it to the right temperature. Ours needs a bit more juice, so we set it to 380
- Measure your ingredients out
- Line baking sheets

The cookies and icing are made separately and then combined. We recommend making the cookies first, and then making the icing while they cool.

Cookies

- Combine sugar and fats in the mixer. **We used a stand mixer for this, with the paddle attachment.** (this should be the granulated sugar, 1 cup powdered sugar, 1 cup butter (2 sticks), and vegetable oil. Mix together on low speed until the sugar is dissolved .
- Zest one orange using the microplane
- Add eggs, vanilla extract, and the just grated zest into the mix. Mix at medium speed until combined.
- Separately, in a large bowl, mix together the flour, baking soda, and cream of tartar with a whisk.
- Gradually add the dry ingredient mixture to the butter mixture until just combined.

- Optionally, weight entire dough mixture to properly apportion the dough. We are aiming to make 48 cookies, so divide the total weight by 48 (we find metric easier to use). Then figure out what one cookie should be by scooping one cookie onto the scale and adjusting, and make all your scoops that size.
- Divide out each cookie from the dough (**we used a medium cookie scoop, but you can use a teaspoon just as well**) and drip onto the baking sheet spread out around 2 inches from each other so the cookies don't touch while baking.
- Bake the cookies in the center of the oven one sheet at a time for between 8 and 13 minutes, until the edges are golden brown. 12 was perfect for us.
- Carefully remove the sheet from the oven, and transfer the cookies to a wire rack to cool. Should take around 15 minutes.

Icing

- Clean the dry ingredients bowl and whisk
- Zest one orange
- Juice one and a half oranges. (**We didn't have a reamer, but if you do, you may only need one orange for this part**)
- In the now cleaned bowl, whisk together the remaining powdered sugar, the zest, and the orange juice
- When the cookies are dry, drizzle the icing onto the cookies

Enjoy!