



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## Orange Frosted Cookies

1 cup shortening  
1/2 cup white sugar  
1/2 cup brown sugar  
1 egg  
2-3 Tablespoons fresh squeezed orange juice  
2 1/2 cups flour  
1 tsp baking soda  
1/2 tsp salt  
Grated orange rind from one small orange  
1/4 cup butter  
3 cups powdered sugar  
2-3 Tablespoons fresh orange juice

Cream shortening and sugars until light and fluffy. Beat in egg and juice. Add approx. 1 Tablespoon of grated orange rind. In a separate bowl, mix together flour, soda, and salt. Add flour mixture to sugar mixture. The dough will be firm. Place small scoopfuls on baking sheet. Bake at 350 degrees for 10-12 minutes.

For the frosting, beat butter, powdered sugar and the remainder of the grated orange rind and orange juice adding juice a spoon at a time until you reach spreading consistency.

Cool cookies on a wire rack. When completely cool, spread frosting on top.