

ORANGE COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	38 g	4 g	16 g	52 mg	231 mg	11 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 BUTTER
 FLAVORING,ORANGE
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 ORANGE,RIND,GRATED
 SUGAR,POWDERED,SIFTED
 COOKING SPRAY,NONSTICK

Weight

1-3/4 lbs
 1-3/4 lbs
 1-3/4 lbs
 7/8 oz
 3-1/8 lbs
 5-1/2 lbs
 1 oz
 1/2 oz
 1 oz
 1 lbs
 2 oz

Measure

3-1/4 cup
 1 qts
 3-1/2 cup
 2 tbsp
 1 qts 3 cup
 1 gal 1 qts
 1 tbsp
 1 tbsp
 1/4 cup 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Add orange rind if desired (optional). Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.