

Orange Drop Cookies

By Debra Gatto

- 2/3 Cup of Shortening**
- 3/4 Cup of White Sugar**
- 1 Egg**
- 1/2 Cup of Freshly Squeezed Orange Juice (Approx. 3 Oranges)**
- 3 Tablespoons of finely grated Orange Rind**
- 2 Cups of Self Rising Flour**
- 1/2 Teaspoon of Baking Powder**
- 1/2 Teaspoon of Soda**
- 1/4 Teaspoon of Salt**

Heat Oven to 400 Degrees.

Mix Shortening, sugar, and egg thoroughly. Stir in Orange Juice and Rind. Sift flour, baking powder, soda and salt together and mix with the wet ingredients. Drop rounded teaspoonfuls of dough about 2 inches apart on an ungreased baking sheet. Bake 8 to 10 minutes until delicately browned. Makes about 4 dozen cookies. Frost with Orange butter icing.

Orange Butter Icing

- 1/4 pound of margarine (1 stick of Imperial Margarine)**
- 2 cups of powdered sugar**
- 2 teaspoons of orange juice**
- 3 tablespoons of orange rind**

Combine all ingredients until smooth. You can always add more juice or powdered sugar. Gently ice cookies.