



ORANGE COOKIES



INGREDIENTS

- 270g flour
- 80g sugar
- 130g butter
- 1 egg
- 100g Cavendish & Harvey Fruity Orange Drops
- 100g powdered sugar
- 1 orange

PREPARATION

Cream the butter, egg and sugar together in a bowl. Wash, zest, and juice the orange. Add some orange zest, a teaspoon of orange juice and the flour, then knead the dough together. Let the dough rest in the refrigerator for at least 1 hour.

Roll out the dough thinly and cut out cookies using your desired cookie cutters. Bake at 175°C for 9-12 minutes until golden brown, depending on the size of the cookies.

While the cookies cool, melt the Fruity Orange Drops with a little orange juice in a pot. Stir the sifted powdered sugar into the syrup mixture (add more orange juice if needed) until it forms a spreadable glaze. Then glaze the cookies with it and if desired, decorate with orange zest.