

Cookies à l'orange

Danielle Cusson

PRS

14 months

Ingredients / Ingrédients

Cookies

- 1 CUP OF BUTTER OR MARGARINE
- ¾ CUP OF SUGAR
- 1-EGG
- 1-TEASPOON OF VANILLA
- 1-CUP OF COOKED MASHED CARROT
- 2 CUPS OF FLOUR
- 2-TEASPOON OF BAKING POWER

Icing

- 1-CUP OF ICING SUGAR
- TABLE SPOON OF BUTTER
- 4- TEASPOON OF ORANGE JUICE
- USE ALITTLE BIT OF ORANGE PEEL ZEST AND GRATE IT

Instructions

COOKIES

- IN A SEPERATE BOWL BEAT TOGETHER BUTTER/ MARGARINE AND SUGAR UNTIL IT'S CREAMY
- IN ANOTHER BOWL MIX TOGETHER EGG, VANILLA, CARROT
- THEN YOU ADD FLOUR AND BAKING POWDER
- MIX EVERYTHING TOGETHER WELL
- DROP SPOON-FULL ON A COOKIE SHEET AND BAKE AT 325 DEGREE FOR 15 MINUTES

ICING

- MIX TOGETHER ICING SUGAR, BUTTER, ORANGE JUICE AND A BIT OF ORANGE PEEL ZEST
- ONCE YOUR COOKIES ARE READY, BRUSH ORANGE ICING ON THEM