**Orange Cookies**

**Cookies Dough**

1 stick butter, softened
½ cup Crisco
2 cups sugar
2 eggs
1 cup buttermilk (I use 1 cup half and half with 1 T lemon juice)
4 cups flour
1 t baking soda
1 t baking powder
Zest and juice from one orange

1. Preheat oven to 350 and prepare cookie sheets
2. Cream together butter, Crisco, and sugar. Add eggs. The add buttermilk. Beat well.
3. In a separate bowl, combine flour, baking soda, and baking powder with a whisk.
4. Add flour mixture to butter mixture.
5. Add orange zest and juice.
6. Drop cookies onto cookie sheets and bake for 12 – 15 minutes. They should be light in color.
7. Allow to cool completely before frosting.

**Frosting**

4 T butter, softened
¼ cup Crisco
1 t vanilla extract
1 t orange extract
¼ cup half and half
Zest and juice from one orange
2 lbs powdered sugar

1. Cream butter, Crisco, and the vanilla and orange extracts.
2. Add the orange juice , orange zest, and half and half.
3. Slowly add the powdered sugar, mixing until all is combined.

You will have plenty of frosting to generously frost all the cookies.

These cookies freeze well.

Hint: Don’t wear black when making these cookies!