

Orange Cherry Cookies



I hope you all had a great holiday season and hope your lots of happiness, health and joy in this coming year, have a Very Happy New Year!

I had 2 weeks off from work. During this time I had my mom staying with us for a few days. We got to go out shopping, eat and talk a lot...when I say a lot, it was a lot...even my husband kept asking how come we have so much to talk, and if we will ever run out of topic to talk about...and I must tell you that my mom lives approximately 45 minutes from us and I talk to her everyday. It was very nice having her here and do things together. Besides my mom's visit I had time for myself. I did a lot of reading, reorganizing closet, flower pots...very relaxing.

Now the cookies...I got this recipe from Desserts Magazine which is featuring Cookie Swap Party. I made some adaption since I just want to make less cookies then what is in the original

recipe. These cookies have a great flavor, the tartness of the cherries combined with the orange flavor is just so yummiel

So here comes a very simple recipe for orange cherry cookies, a lovely sweet way to start the New Year

Ingredients:

1 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, at room temperature
1/3 cup fine granulated sugar
1 large egg
1 teaspoon pure vanilla extract
1 teaspoon grated orange zest
1/2 cup chopped dry cherries



Method:

In a medium bowl combine the flour, baking powder, and salt.

Place the butter and sugar in a large bowl and beat together with an electric mixer on medium-high until fluffy, 2 to 3 minutes.

Add the egg, vanilla and orange zest and beat until smooth. Beat in the flour mixture on low until just incorporated, and add the dried cherries.

Wrap the dough in plastic and refrigerate it for at least 2 hours (or up to 24 hours). Remove the dough from the refrigerator and make small balls, approximately 24 balls. Meanwhile, preheat the oven to 350°F.

Flat the balls and place the cookies at least 2 inches apart on ungreased baking sheets.

Bake the cookies until they are lightly golden around the edges but still soft on top, 13 to 15 minutes. Let them stand on the baking sheet for 5 minutes and then remove them with a metal spatula to a wire rack to cool completely.

Vanilla Icebox Cookies will keep in an airtight container at room temperature for 3 to 4 days.





***Thank you for stopping by Simple Recipes and have
a great week!***