



Orange Drop Cookies II

READY IN



45 min.

SERVINGS



36

CALORIES



109 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 2 tablespoons butter
- 2 cups confectioners' sugar
- 1 eggs
- 2 cups flour all-purpose
- 2 tablespoons orange juice
- 1 teaspoon orange zest
- 0.5 teaspoon salt

- 0.7 cup shortening
- 0.8 cup sugar white

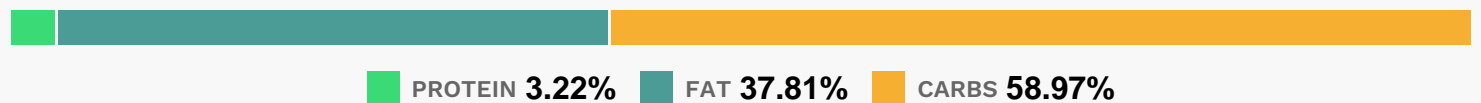
Equipment

- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- Mix together flour, baking powder, baking soda and salt. Stir 1/2 cup orange juice and 1 teaspoon rind into the flour mixture.
- Cream shortening and white sugar together.
- Mix egg into the sugar mixture thoroughly. Slowly blend flour mixture into the egg and sugar mixture. Drop by teaspoonful onto greased cookie sheet.
- Bake for 8 to 10 minutes.
- Mix confectioner's sugar and 2 tablespoons butter together until smooth.
- Pour 2 tablespoons orange juice and 1 teaspoon orange rind into the sugar and butter mixture, mix well. When the cookies have cooled spread the icing generously over the tops of the cookies.

Nutrition Facts



Properties

Glycemic Index:9.42, Glycemic Load:6.81, Inflammation Score:-1, Nutrition Score:1.3460869666027%

Flavonoids

Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 108.64kcal (5.43%), Fat: 4.63g (7.12%), Saturated Fat: 1.4g (8.74%), Carbohydrates: 16.24g (5.41%), Net Carbohydrates: 16.04g (5.83%), Sugar: 10.78g (11.98%), Cholesterol: 6.22mg (2.07%), Sodium: 60.6mg (2.63%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.89g (1.77%), Selenium: 2.8µg (4.01%), Vitamin B1: 0.06mg (3.78%), Folate: 13.61µg (3.4%), Vitamin B2: 0.04mg (2.5%), Manganese: 0.05mg (2.42%), Vitamin B3: 0.42mg (2.08%), Iron: 0.36mg (2.01%), Vitamin K: 2.1µg (2%), Vitamin E: 0.27mg (1.79%), Phosphorus: 11.5mg (1.15%)