



Orange Drop Cookies IV

READY IN



60 min.

SERVINGS



72

CALORIES



68 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 cups confectioners' sugar
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.3 cup butter melted
- ☐ 3 tablespoons orange juice
- ☐ 1 tablespoon orange zest grated
- ☐ 0.5 teaspoon salt

- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1.5 cups sugar white

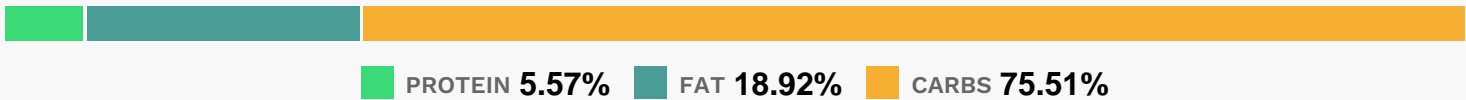
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat the oven to 375 degrees F (190 degrees C).
- ☐ In a medium bowl, cream together the margarine, sugar and sour cream until smooth. Beat in the eggs one at a time, then stir in 3 tablespoons orange zest.
- ☐ Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture alternately with 2/3 cup orange juice. Drop by teaspoonfuls onto ungreased cookie sheets.
- ☐ Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely. In a small bowl, stir together the melted margarine, confectioners' sugar and 1 tablespoon orange zest.
- ☐ Mix remaining orange juice in 1 tablespoon at a time until desired consistency is reached.
- ☐ Spread over cooled cookies.

Nutrition Facts



Properties

Glycemic Index:4.02, Glycemic Load:6.79, Inflammation Score:-1, Nutrition Score:1.2765217452593%

Flavonoids

Hesperetin: 0.08mg, Hesperetin: 0.08mg, Hesperetin: 0.08mg, Hesperetin: 0.08mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 68.46kcal (3.42%), Fat: 1.45g (2.24%), Saturated Fat: 0.5g (3.15%), Carbohydrates: 13.05g (4.35%), Net Carbohydrates: 12.85g (4.67%), Sugar: 7.61g (8.46%), Cholesterol: 6.43mg (2.14%), Sodium: 47.65mg (2.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.96g (1.93%), Selenium: 2.89µg (4.13%), Vitamin B1: 0.06mg (3.76%), Folate: 13.72µg (3.43%), Vitamin B2: 0.05mg (2.78%), Manganese: 0.05mg (2.43%), Vitamin B3: 0.42mg (2.09%), Iron: 0.36mg (1.99%), Phosphorus: 13.88mg (1.39%), Vitamin A: 56.46IU (1.13%)