



Orange Marmalade Cookies

READY IN



45 min.

SERVINGS



60

CALORIES



121 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter at room temperature ()
- ☐ 0.5 cup crisco® shortening
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.3 cup smucker's® orange marmalade sweet
- ☐ 3 cups powdered sugar
- ☐ 0.5 teaspoon salt

- ☐ 1 cup cup heavy whipping cream sour
- ☐ 2 cups sugar

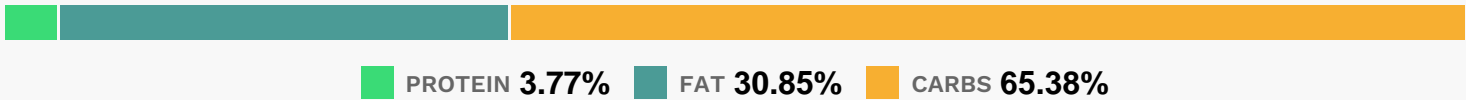
Equipment

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

Directions

- ☐ In a large mixing bowl, combine sugar, shortening and eggs; beat until well mixed.
- ☐ Add sour cream and marmalade; mix well.
- ☐ Add remaining ingredients and mix well. Chill dough in the refrigerator for 1/2 hour or until cool.
- ☐ Meanwhile, preheat oven to 400 degrees and coat 2 baking sheets with cooking spray. Prepare frosting; in a medium mixing bowl, beat all frosting ingredients together, adding orange juice only as needed to make frosting spreadable. Set frosting aside.
- ☐ Remove dough from refrigerator. Using a teaspoon, drop rounded spoonfuls of dough onto prepared baking sheets.
- ☐ Bake for 8 to 10 minutes or until lightly browned on edges.
- ☐ Remove from oven and cool on a wire rack.
- ☐ Frost each cooled cookie.

Nutrition Facts



Properties

Glycemic Index:3.95, Glycemic Load:9.29, Inflammation Score:-1, Nutrition Score:1.6460869587634%

Nutrients (% of daily need)

Calories: 121.08kcal (6.05%), Fat: 4.22g (6.49%), Saturated Fat: 1.19g (7.43%), Carbohydrates: 20.11g (6.7%), Net Carbohydrates: 19.88g (7.23%), Sugar: 13.48g (14.98%), Cholesterol: 7.72mg (2.57%), Sodium: 74.03mg (3.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.16g (2.32%), Selenium: 3.5µg (5%), Vitamin B1: 0.07mg (4.49%), Folate: 16.31µg (4.08%), Vitamin B2: 0.06mg (3.4%), Manganese: 0.06mg (2.93%), Vitamin B3: 0.5mg (2.49%), Iron: 0.44mg (2.44%), Vitamin A: 100.29IU (2.01%), Phosphorus: 18.23mg (1.82%), Calcium: 15.01mg (1.5%), Vitamin E: 0.2mg (1.33%)