



Orange Refrigerator Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



40

CALORIES



106 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar packed
- ☐ 0.5 lb butter at room temperature
- ☐ 1 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 2 teaspoons orange peel grated
- ☐ 0.5 teaspoon salt

☐ 0.5 cup walnuts minced

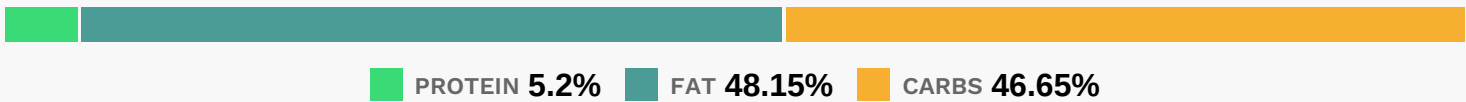
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ In a bowl, with an electric mixer on medium speed, beat butter, granulated sugar, and brown sugar until smooth. Beat in egg and orange peel until well blended.
- ☐ In another bowl, mix flour, walnuts, baking soda, and salt. Stir or beat into butter mixture until well blended.
- ☐ Divide dough in half; form each portion into a 2 1/2-inch-thick log. Wrap logs airtight in waxed paper. Freeze until firm enough to slice neatly, at least 2 hours, or up to 3 weeks.
- ☐ Unwrap dough. Using a sharp knife, cut logs crosswise into 1/8-inch-thick slices.
- ☐ Lay slices 3 inches apart on buttered or cooking parchmentlined 12- by 15-inch baking sheets; if cookies flattened when cut, reshape with your fingers.
- ☐ Bake cookies in a 375 oven until edges are very lightly browned, about 12 minutes; if baking more than one pan at a time, switch pan positions halfway through baking. With a wide spatula, transfer cookies to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:6.94, Inflammation Score:-2, Nutrition Score:2.0030434967383%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 106.3kcal (5.32%), Fat: 5.77g (8.88%), Saturated Fat: 3.06g (19.11%), Carbohydrates: 12.58g (4.19%), Net Carbohydrates: 12.22g (4.44%), Sugar: 5.23g (5.82%), Cholesterol: 16.84mg (5.61%), Sodium: 82mg (3.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.4g (2.8%), Manganese: 0.12mg (5.81%), Selenium: 3.74µg (5.34%), Vitamin B1: 0.08mg (5.3%), Folate: 19.4µg (4.85%), Vitamin B2: 0.06mg (3.34%), Vitamin A: 149.15IU (2.98%), Iron: 0.52mg (2.9%), Vitamin B3: 0.58mg (2.89%), Copper: 0.04mg (1.96%), Phosphorus: 19.15mg (1.92%), Fiber: 0.36g (1.45%), Magnesium: 4.91mg (1.23%), Vitamin E: 0.16mg (1.07%)