

# ORANGE CREAMSICLE COOKIES

## INGREDIENTS:

### FOR VANILLA BUTTERCREAM FROSTING:

½ cup salted butter  
3 cups powdered sugar  
2 teaspoons LorAnn Pure Vanilla Extract  
milk, as needed

### FOR ORANGE COOKIE DOUGH:

1 ½ cups salted butter, softened  
1 ½ cups granulated sugar  
2 eggs  
1 tablespoon LorAnn Orange Bakery Emulsion, Natural  
4 ½ cups all purpose flour  
3 teaspoons baking powder  
3-4 drops LorAnn Orange Liquid Gel Food Coloring

### FOR TOPPING:

⅓ cup white chocolate chips, melted



## DIRECTIONS:

### FOR VANILLA BUTTERCREAM FROSTING:

1. Whip butter until smooth.
2. Add the powdered sugar, one cup at a time, mixing until it is fully incorporated. You may need to add a few teaspoons of milk to help the powdered sugar come together with the butter.
3. Once all of the powdered sugar has been added to the butter, add the vanilla extract. Mix until well combined.
4. Spread the frosting into a thin layer on a parchment paper or silicone mat lined baking sheet and place in the freezer for 30 minutes.

### FOR ORANGE COOKIE DOUGH:

1. Preheat the oven to 350°F.
2. Cream together the butter and granulated sugar in the bowl of a stand mixer or in a large bowl with an electric hand mixer. Cream for 2 minutes.

3. Scrape the sides of the bowl and add in the eggs and orange flavoring. Mix until well combined.
  4. Add in the flour and baking powder. Mix until the dough comes together.
  5. Add food coloring a few drops at a time until the dough has reached your desired color.
  6. Portion out the dough into 1/3 cup portions. Roll the portions into a ball and then press your thumb into the dough to create a deep pocket and arrange on a parchment paper or silicone mat lined baking sheet. Repeat with remaining dough.
  7. When all of the dough has been prepped, take the frosting out of the freezer and chop the frosting into small pieces.
  8. Fill each cookie dough ball with pieces of frozen frosting. Close up the cookie dough around the frosting and flatten the cookie dough slightly with your hands so it looks like a hockey puck. Repeat with remaining dough.
  9. Bake for 13- 15 minutes. The cookie will flatten and spread slightly, puff up and the center of the cookie will no longer look wet and glossy when they are ready to come out of the oven.
  10. Allow the cookies to cool completely on the pan.
  11. Once the cookies have cooled completely, drizzle the top of the cookie with melted white chocolate.
  12. Chill in the fridge for 30 minutes prior to serving.
- \*Store in an airtight container in the fridge for up to one week or in the freezer for up to three months.

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