

Blood Orange Sugar Cookies

Servings: 42, 2 cookies each

Source: Adapted from The Tasteful Olive, Overland Park, Kansas

These cookies are melt-in-your-mouth yummy! They will be a favorite and you will certainly be asked for the recipe.

INGREDIENTS

4 cups white flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup butter, softened
1 cup blood orange olive oil
1 cup white sugar, plus extra for topping
1 cup powdered sugar
1 teaspoon vanilla
2 eggs

DIRECTIONS

1. Blend together the white flour, baking soda, and cream of tartar. Set aside.
2. Thoroughly cream the butter, olive oil, white sugar, and powdered sugar.
3. Add in the vanilla and eggs and mix until combined.
4. Gradually add in the flour mixture.
5. Chill the dough for at least one hour or up to overnight.
6. Preheat oven to 350° F.
7. When ready to bake, roll a generous teaspoon of dough into a ball.
8. Place about 2 inches apart on a parchment lined baking sheet.
9. Dip the bottom of a small glass into the extra white sugar and press it down about halfway onto each ball of dough, about 1/4 inch thick.
10. Sprinkle with more sugar if desired.
11. Bake 9 to 12 minutes, or until cooked through.

Nutrients Per Serving:

150 Calories | 10g Fat (3.5g Saturated) | 14g Carbohydrates | 5g Added Sugar | 2g Protein | 70mg Sodium | 0g Fiber