

Orange Tea Cookies

(makes 2 1/2-3 dozen) Preheat oven to 400F/200C



Mix in bowl:

2 cups/500 ml flour
1/2 tsp/2.5 ml baking powder
1/8 tsp/1 ml baking soda
1/2 tsp/2.5 ml salt

Cream together in another bowl:

2/3 cup/160 ml shortening
1/2 cup/120 ml light brown sugar (reduce to 1/4 cup for a more tart cookie)
1/2 cup/120 ml sugar (reduce to 1/4 cup for a more tart cookie)
1 egg
2 1/2 Tbsp/35 ml grated orange rind (you will need a large orange).

Add creamed mixture to dry and use the electric beater to mix it well. Add the orange rind and mix well. Mixture will be very dry.

Line a baking pan with parchment paper. Form balls the size of a walnut and place on tray (they will need to be pressed hard in the palm of the hand).

Place in oven. If you wish to flatten them with a fork, do so after they've been in the oven for about 5 minutes.

Bake about 15 -20 minutes, or until brown around the edges and on the peaks.

Cool on rack.