

Vanilla Refrigerator Cookies

1½ C Flour (Sifted)
½ t Baking Soda
½ t Salt
½ C Shortening / Butter
1 C Sugar
1 Lg Egg (beaten)
1 t Vanilla
1 t Orange Rind
2 T Orange Juice (fresh)



2 Dozen

Jane Huber (Adapted)

Circa 1960 (Rev 2023)

1. Whisk: Flour (sifted), Baking Soda, Salt.
2. Mixer: Shortening, Sugar.
Add: Egg, Vanilla, Orange Rind and Orange Juice.
3. Add: Dry ingredients to Wet.
4. **Refrigerate** (1-24 hrs) covered.
5. Preheat oven to **350 F**.
6. Line cookie sheets with Parchment Paper.
7. Drop onto sheets with **1 T scoop** (using cooking spray).
Place 3" apart as cookies will double. Press down with large fork (dipped in sugar). Top w/sprinkles or ½ cherry.
8. Bake **8-9'** until golden. Cool 10' and onto cooling rack.

