

## Grandma's War Time Orange Drop Cookies

Prep Time 15 minutes

Cook Time 10 minutes

Total Time 25 minutes

### Ingredients

- 2 Tbs Orange Rind, grated
- 1/2 tsp Orange Flavouring
- Juice of half an Orange
- 2/3 cup or 170 g Butter, softened
- 1 1/4 cups or 425 g Honey
- 1 Egg, beaten
- 2 1/2 cups or 310 g All Purpose Flour, sifted
- 3 Teaspoons Baking Powder
- 1/4 Teaspoon Salt



### Instructions

1. Preheat oven to 350 F or 180 C.
2. Mix together the butter and honey.



3. Sift the flour, baking powder, and salt, then add to the honey mixture and fold in beaten eggs, grated orange rind and orange juice.



4. Place in refrigerator for 30 minutes.
5. Drop the batter in teaspoonfuls and bake for about 8 - 10 minutes.



6. When done, leave in baking tray for 5 minutes then place on a cooling rack until cool. Enjoy with a nice cold glass of milk!