

Orange Pineapple Island Cookies

Ingredients :

- 2 1/2 cups flour
- 3/4 cup granulated sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup BUTTER flavored shortening
- 1/2 cup REAL butter
- 2 eggs
- 2 tsp. vanilla
- 8 oz. (1 container) Paradise Candied Pineapple plus 1 Tablespoon flour
- 4 oz (1/2 container) Paradise Candied Orange Peel



Glaze :

- 1 cup powdered sugar
- 4 Tablespoons orange juice, or to your preference of consistency
- 1 teaspoon lemon juice

Directions :

Preheat oven to 350 degrees.

Line cookie sheets with parchment paper.

In a small chopper put in the Candied Pineapple and 1 Tablespoon flour. Chop just enough to make small pieces, but do not mince too little.

In a large mixing bowl mix dry ingredients together; the flour, granulated sugar, baking powder and salt

Add in the eggs, butter flavored shortening and butter

Add in the chopped Candied Pineapple, Candied Orange Peel and vanilla, and mix well.

Drop by large teaspoonfuls onto parchment lined baking pans.

Bake for 12 to 15 minutes, or until the cookies are done.

Make sure the middles are set, but do not burn

Allow to sit and finish cooling.

When completely cool, either drizzle with glaze,

Dust with powdered sugar, or both.

Store extra cookies in a container with a tight fitting lid.

Makes about 2 dozen.