

Candied Orange Cookies

Ingredients:

- 2 1/2 cups UNBLEACHED all-purpose
- 3/4 tsp. baking soda
- 1/4 tsp. baking powder
- 1/2 tsp. sea salt
- 1 cup unsalted butter softened (2 sticks)
- 1 cup sugar
- 1 large egg
- 1 tsp. real vanilla extract
- 8 oz. container Paradise Candied Orange peel
- 12 oz. pkg. white vanilla chips



Directions:

Preheat oven to 350°. Stir into batter with a wooden spoon.

In a large bowl, cream butter, sugar, egg, vanilla, baking soda, baking powder and salt until smooth and creamy.

Add flour, candied orange peel pieces and white vanilla chips.

Roll into balls and place on cookie sheets that have been sprayed with cooking spray.

Bake 10-12 minutes or until golden brown around edges.

Do not overcook! Cookies will be plump.

Rotate cookie sheets on racks every six minutes of baking time.

Cool for several minutes on cookie sheets before transferring to rack to cool completely.

Store in airtight container.

NOTE: My cookies took about 15 minutes to bake.