

Orange Vanilla Cookies

1 cup (200 grams) sugar

3 cups (375 grams) flour

1/2 teaspoon baking soda

1/4 teaspoon salt

2 teaspoons vanilla sugar or extract

2-3 teaspoons orange peel, grated

1 cup (225 grams) butter/margarine, cubed

1 large egg

1-2 tablespoons orange juice

Directions:

Whirl in food processor the flour, sugar, baking soda, salt, vanilla sugar and orange zest/peel. Add egg and margarine. Pulse till crumbly. Continue pulsing on and off and add one tablespoon juice. If after brief pulsing still no dough ball add one more tablespoon. Pulse on and off once or twice. No more juice should be necessary and you don't want to change the texture of the dough. Form into two logs and wrap in plastic wrap. Freeze for at least 1/2 an hour preferably longer till somewhat frozen (an hour is good).

Preheat oven to 350 F/180 C. Cut logs into 1/2 inch rounds and place on parchment lined baking sheets. Bake for 15 -18 minutes or till golden and crisp. Let cool on wire racks.