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¾ cup softened, unsalted butter
¾ cup granulated sugar
1 large egg, room temperature
2 TBS heavy cream
1 tsp. vanilla
1 tsp. orange zest
2 cups flour
1 ½ tsp. baking powder
½ tsp. salt

Place the butter in a mixer bowl. Add the sugar and cream. Add the egg and beat until well mixed. Add the cream, vanilla and orange zest. Mix well.

Mix the flour, baking powder and salt. Add the dry ingredients into the mixing bowl, scooping down the ingredients with a spatula. Beat enough to mix the dough but do not over beat. The dough will be sticky.

Remove the dough from the bowl. Split it in two and wrap it in plastic wrap. Refrigerate overnight.

Preheat the oven to 350 degrees.

Flour a board or counter and roll out the dough with a rolling pin. Roll it to ¼th inch thickness. Cut the dough with a variety of cookie cutters. Place the cut cookies on a baking sheet lined with parchment paper. Place the sheets into the oven and bake for about 10 minutes, until edges are lightly browned.

Remove from oven and leave on the baking sheet for 2 to 3 minutes. Very carefully remove them with a spatula on to a cooling rack. Cool completely and decorate as desired.

You can freeze these cookies for up to 4 months.

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