

Blood Orange Sugar Cookies

Yield: 7 dozen

Ingredients

4 cups white flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup butter, softened
1 cup blood orange olive oil
1 cup white sugar + extra for topping
1 cup powdered sugar
1 teaspoon vanilla
2 eggs

Directions

1. Blend together the white flour, baking soda and cream of tartar and set aside.
2. Thoroughly cream the butter, olive oil, white sugar and powdered sugar.
3. Add and mix in the vanilla and eggs.
4. Gradually add in the flour mixture.
5. Preheat oven to 350^o F.
6. Chill the dough for at least 1 hour.
7. When ready to bake, roll a generous teaspoon of dough into a ball.
8. Place about 2 inches apart on greased baking sheet (or a baking sheet with parchment paper).
9. Dip the bottom of a small glass into the extra sugar and press it down about halfway onto each ball of dough – about 1/4 inch thick. Sprinkle with more sugar if desired.
10. Bake 9 – 12 minutes.

Source: Modified by Extension Master Food Volunteer Anne Byrd from a Tasteful Olive recipe.