



Creamsicle Sugar Cookies

Soft buttery cookie exploding with orange flavor

- 1 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 teaspoon Cookie Nip
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 packages of Sunkist Orange Singles to Go

Preheat oven to 350 degrees. With an electric mixer, cream butter, sugar, egg, and Cookie Nip until light and fluffy. Add remaining ingredients and blend. Scrape sides of bowl and mix again. Roll dough into 1" balls and arrange on a baking stone. Flatten each ball with your hand or the bottom of a glass. Bake 10-12 minutes until edges are slightly brown. Remove from stone to a parchment covered cookie pan.

Creamsicle Frosting

- 1 8 oz. block of cream cheese
- 4 tablespoons butter
- 1 cup powdered sugar
- ½ tsp. Cookie Nip
- 1 package Sunkist Orange Singles to Go

Mix in electric mixer. Scrape bowl and mix until creamy. Using a knife, smear the creamy frosting on the top of each cookie. Garnish with orange zest or sprinkles if you prefer.

♥ ♥ ♥ Cookie Nip is available on Amazon and at cookienip.com ♥ ♥ ♥

The Cookie School is hosting free classes for kids every Monday and Thursday at 1:00 p.m. via Facebook live on The Cookie School Facebook page.