



# Orange Shortbread with Orange Cream Cheese Frosting

## Cookie Dough

1 cup salted butter, softened  
½ cup granulated sugar  
juice of one orange  
zest of one orange  
½ tsp. Cookie Nip  
3 cups all purpose flour

Preheat oven to 350 degrees. Mix butter, sugar, orange, and Cookie Nip. Add flour. This will form a very soft dough. Roll out between rolling sticks and parchment paper. Cut cookies and arrange on a stone. Bake for 15 minutes until slightly golden. Remove from stone and cool on a parchment covered pan.

## Frosting

4 oz. cream cheese  
½ stick of butter  
2 cups of powdered sugar  
zest of one orange  
½ tsp. Cookie Nip

Mix ingredients and spread on the top of the cooled cookies.

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