

Foodnity Recipes

Orange and Cinnamon Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Base

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract

The Citrus & Spice

- [ ] 2 tbsp fresh orange zest
- [ ] 1 tbsp fresh orange juice
- [ ] 1.5 tsp ground cinnamon

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Instructions

1. Preheat your oven to 350°F. Line a baking sheet with parchment paper or a silicone mat so nothing sticks.
2. In a large bowl, cream together the softened butter and brown sugar until it looks fluffy. Now, stir in the egg, vanilla, orange zest, and orange juice until smooth.
3. In a separate smaller bowl, whisk together your flour, cinnamon, baking soda, and salt. I like to make sure the cinnamon is well-distributed so there are no clumps.
4. Gradually stir the dry ingredients into the wet mixture. Use a spoon or spatula and just mix until the flour disappears—don't overdo it, or the cookies will be tough.
5. Scoop about two tablespoons of dough and roll them into balls. Place them on the sheet, leaving about two inches of space between them.
6. Bake for 10-12 minutes. The edges should be set and just barely golden, but the centers should still look a tiny bit soft.
7. Let them rest on the pan for 5 minutes before moving them to a wire rack to cool completely.

Nutrition per serving

185 kcal	3 g	24 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love more zest, feel free to add an extra teaspoon—it only makes them brighter.
- Make sure your egg is room temperature so it blends into the butter without curdling.
- For a deeper spice, you can use a mix of cinnamon and a pinch of nutmeg.