

CINNAMON-ORANGE SUGAR COOKIE

(from The Bewitching Kitchen)

1 cup butter (226 g), at room temperature

1 cup sugar (200g)

zest of half a large orange

1 /4 cup agave nectar

2 eggs

1 tsp orange bakery emulsion or orange extract of your choice

575 g all-purpose flour (about 4 cups)

1 tsp cinnamon

1 /2 tsp salt

1 /4 tsp baking powder

Heat the oven to 350 F and line baking sheets with parchment. Mix the flour, cinnamon, baking powder and salt, and set aside. Mix the sugar with the zest rubbing it well to release the oils. Cream the butter with the flavored sugar, just until smooth and combined. Add the agave nectar and continue mixing for a minute or so.

In a small bowl whisk the eggs and orange emulsion. Add to the butter-sugar mixture and mix at low speed until combined. Add the flour mixture on low-speed, until it forms a dough.

Remove the dough from the bowl, cut in two pieces and wrap them in plastic. Refrigerate for one hour, then roll, cut shapes and bake in 350 F oven until golden at the edges, depending on the size of the cookies, 10 to 15 minutes. For these cookies, I used a patterned rolling pin.