Orange ‘N’ Lemon Cookies

**Difficulty:** Easy

**Serves:** 35

**Fresh from the garden:** oranges and lemons

**Recipe source:** www.sunkist.com

**Equipment:**
- Baking trays
- Baking paper
- Measuring jug
- Bowls
- Measures
- Electric mixer
- Wire rack

**Ingredients:**
- 1 ½ cups plain flour
- ½ teaspoon baking powder
- 1 orange, zested
- Juice ½ an orange
- 1 teaspoon lemon juice
- 100 grams butter, softened
- ¾ cup caster sugar
- 1 egg

**What to do:**

Preheat oven to 200C. Line baking trays with baking paper.

In a medium bowl combine together the flour, baking powder and orange zest, set aside.

Add the butter and sugar to the bowl of the electric mixer, mix together until creamy. Add the egg and beat until well combined.

Combine orange and lemon juices in a measuring jug and set aside.

Add juice mixture to batter and stir to combine, gradually stir in the flour mixture.

Drop teaspoons of batter onto baking trays. Allow room to spread slightly.

Bake for 10 -12 minutes or until lightly browned on the bottoms. Cookies will remain pale on the top.

Remove cookies with a spatula and cool on wire racks.