##### Candied Orange Cookies

The candied orange peel is easily available around November/December in most grocery stores. It can also be ordered online.

1 cup salted butter, room temperature

1/2 cup sugar

2 tablespoons orange zest, from 1-2 oranges

1 tsp. vanilla

2 cups flour

1/4 cup cornstarch

Pinch salt

1 cup (8 oz pkg) candied orange peel

demerara or turbinado sugar, for rolling

Cream butter and sugar together until fluffy. By hand, w/ electric mixer, stand mixer, whatever. Mix in orange zest and vanilla.

In a medium bowl, whisk together the flour, cornstarch and salt.

Mix dry ingredients together, then add the flour mixture to the butter/sugar mixture and mix until blended. You might have to do this by hand. Mixture may be a little dry and might not become smooth yet.

Work in the candied orange peel. You may need to squeeze the dough so that it comes together.

Divide the dough in two and shape each into a prism about 1-1/2” x 2-1/2”. Roll in demerara or turbinado sugar so it’s coated on all sides. Wrap the cookie dough in plastic wrap. Refrigerate overnight.

Preheat oven to 350 degrees. Line two large, rimmed baking sheets with parchment paper or silicone baking mat.

Slice the cookie dough into 1/4” slices using a sharp knife. Place the sliced cookies on the baking sheets 1 inch apart -- they don’t rise/spread much. Bake one sheet at a time for 8 - 10 minutes for 1/4” slices, or until the edges just start to brown. Cool on the baking sheet for 5 minutes and then transfer the cookies to a rack to cool completely.