



## ORANGE DROP COOKIES

**1½ cups packed brown sugar**  
**1 cup butter or margarine**  
**2 eggs**  
**1 tablespoon grated orange peel**  
**1 teaspoon vanilla**  
**3 cups sifted all-purpose flour**

**2 teaspoons baking powder**

**1 teaspoon baking soda**

**½ teaspoon salt**

**¾ cup buttermilk**

Cream brown sugar and butter or margarine; add eggs, orange peel, and vanilla. Beat till fluffy. Sift together flour, baking powder, soda, and salt. Add to creamed mixture alternately with the buttermilk, beating after each addition. Drop onto ungreased cookie sheet. Bake in 350° oven for 10 to 12 minutes. While cookies are warm, frost with *Orange Icing*: Combine 1 tablespoon grated orange peel, 3 tablespoons orange juice, and 3 tablespoons butter. Stir in 3 cups sifted powdered sugar. Makes 6 dozen cookies.