

# Reckless In The Kitchen

## Orange Spice Shortbread Cookies

Adapted from Real Simple Magazine

Ingredients:

For the cookies:

- 1 1/2 c all-purpose flour
- 1/8 tsp salt
- 1/2 tsp ground cinnamon
- 1/4 c and 2 Tbsp of granulated sugar
- zest of one orange (save the orange for the glaze)
- 1 vanilla bean or 1/2 tsp vanilla bean paste
- 1/2 c (1 stick) butter, room temperature

For the glaze:

- 1/2 c confectioner's sugar
- 1 tbsp fresh orange juice

Directions:

In a medium-sized mixing bowl whisk together the flour, salt, and cinnamon and set aside. In a small mixing bowl combine the sugar, orange zest, and the inside of the vanilla bean and set aside.

Using a stand mixer with the paddle attachment beat the butter and sugar mixture together on a low speed until light and fluffy (2-3 minutes). Slowly add the dry ingredients. The dough will be very crumbly.

Place the dough onto some parchment paper or wax paper. Press the dough together to form a log. Wrap tightly with parchment paper and press the log to your work surface to form a long rectangle. Chill in the refrigerator for 3-4 hours or in the freezer for 1 1/2 to 2 hours.

Preheat the oven to 350 degrees. Unwrap the dough from the parchment paper and using a sharp knife slice into 1/3 inch-thick cookies. Place cookies on baking sheet lined with parchment paper or a silpat.

Bake for 12-15 minutes rotating the pan halfway through. The recipe makes approximately 20 cookies depending on the size of your log. While the cookies are cooling make the glaze by combining the confectioner's sugar and orange juice.

Once the cookies are completely cool drizzle the cookies with the orange glaze.

Store in an airtight container for up to 7 days.