# orange thumbprint cookie recipe

# Orange Thumbprint cookie recipe

Orange zest thumbprint cookie are full of citrus flavors. These irresistible treats are not only pretty to look at but also delicious to eat. Buttery cookie delights baked, rolled in powder sugar and filled with jam. These tangy orange thumbprint cookie delights will brighten your day.

## Variations for this orange thumbprint cookie recipe

The first variable in this orange thumbprint cookie recipe is the jam you use can be any jam or jelly that fits your lifestyle and taste. I used orange marmalade to compliment the orange flavorings in the cookie dough.

Second I used the juice and zest from one orange you can use the juice and zest from one lemon if you like, or a combination of both orange and lemon. Lastly be sure to hide some of these orange cookies for yourself. they tend to disappear quickly.

Here is a link to the hand juicer I use https://amzn.to/3HguDfN

## Ingredients

- 1 stick of butter

- 1 cup sugar
- 1 egg
- juice and zest from one orange
- 1 tablespoon vanilla extract
- 2 1/2 cups of flour
- 1 teaspoon baking powder
- orange marmalade
- power sugar

# Instructions

1. Start by beating in a bowl the butter with the sugar until light and fluffy
2. Add the egg, vanilla and the juice and zest from the orange beat until well blended
3. Mix the baking power with the flour
4. Add the flour mixture to the bowl and mix just until well combined
5. Roll the  dough into golf size balls press your thumb in the center
6. line a cookie sheet with parchment paper bake the cookies in a preheated 350-degree oven for7 to 10 minutes
7. cool the cookies slightly then roll in the power sugar and fill the centers with the orange marmalade, DELICIOUS!!!!