

Orange Creamsicle Cookies Recipe from She Makes and Bakes

Prep time: 45 minutes Bake time: 10 minutes

Makes about 20 sandwiches

For the cookies:

1/2 cup shortening
1/4 cup butter, softened
1 cup packed brown sugar
1 egg
2 teaspoons vanilla
1 1/2 cup all-purpose flour
1 teaspoon baking soda
1 cup white baking chips

For the filling:

1/4 cup butter
1/2 teaspoon orange zest
1/4 cup milk
1/4 teaspoon vanilla
2 cups powdered sugar
Dash salt

Preheat your oven to 350 degrees.

To make the cookies, in a large bowl cream the shortening, butter, and brown sugar until well combined. Add the egg and mix. Add the vanilla and baking soda and mix. Add the flour and mix until everything is incorporated. Fold in the chips.

Drop about one round tablespoon of dough onto an ungreased baking sheet, leaving about 2 inches between each cookie. I do smaller cookies with this since you are eating 2 cookies. Bake for 8-10 minutes (I do 10 minutes) until golden brown. Let rest on the cookie sheet for one minute before removing to a counter to cool.

To make the filling, in a large bowl mix together the butter and orange zest until smooth. I definitely recommend a stand or hand mixer for this. Add the milk, vanilla, and salt and mix until combined. Add the powdered sugar one cup at a time, mixing until smooth.

To assemble the cookies: Once the cookies are cool, pair up the cookies so they match in size and shape. Place 1-2 tablespoons of filling on the bottom of one cookie. Place the second cookie on the filling (bottom side touching the filling) and squish together until you can see the filling.

Cookies adapted from [A Taste of Home](#); filling a She Makes and Bakes creation