**Grandma's War Time Orange Drop Cookies**

Prep Time 15 minutes

Cook Time 10 minutes

Total Time 25 minutes

**Ingredients**

2 Tbs Orange Rind, grated

1/2 tsp Orange Flavouring

Juice of half an Orange

2/3 cup or 170 g Butter, softened

1 1/4 cups or 425 g Honey

1 Egg, beaten

2 1/2 cups or 310 g All Purpose Flour, sifted

3 Teaspoons Baking Powder

1/4 Teaspoon Salt

**Instructions**

1. **Preheat oven to 350 F or 180 C.**
2. **Mix together the butter and honey.**

** **

1. **Sift the flour, baking powder, and salt, then add to the honey mixture and fold in beaten eggs, grated orange rind and orange juice.**

****

1. **Place in refrigerator for 30 minutes.**
2. **Drop the batter in teaspoonfuls and bake for about 8 - 10 minutes.**

****

1. **When done, leave in baking tray for 5 minutes then place on a cooling rack until cool. Enjoy with a nice cold glass of milk!**