SONATA WEST'S SIGNATURE ORANGE DREAMSICLE COOKIES

PREP TIME: 10 MINUTES

COOK TIME: 15 MINUTES

TOTAL TIME: 25 MINUTES

INGREDIENTS

- 2 1/2 CUPS ALL-PURPOSE FLOUR
- 3/4 TEASPOON BAKING SODA
- 1/2 TEASPOON SALT
- 1 CUP (2 STICKS) SOFTENED BUTTER
- 1/2 CUP SUGAR
- 1/2 CUP BROWN SUGAR
- 1 LARGE EGG
- 1 TEASPOON VANILLA EXTRACT
- 1/2 TEASPOON ORANGE EXTRACT
- 2 TABLESPOONS ORANGE ZEST
- 2 CUPS WHITE CHOCOLATE CHIPS

- Preheat oven to 375 degrees.
- In a small bowl, combine flour, baking soda, and salt; set aside.
- In a large bowl, cream butter and sugars until light and creamy.
- Beat in egg, vanilla and orange extract until smooth.
- Gradually add flour mixture until combined.
- Stir in orange zest and white chocolate chips.
- Drop rounded tablespoons onto parchment lined cookie sheets.
- Bake with love for 15 minutes or until golden brown around edges.
- Cool for several minutes on cookie sheets before transferring to rack to cool.