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

**Prep Time: 15 Minutes  
Cook Time: 10 Minutes  
Serves: 4 Dozen**

**Ingredients:  
2 Tbs Orange Rind, grated  
1/2 tsp Orange Flavoring  
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.**

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

**4. Place in refrigerator for 30 minutes.**

**5. Drop the batter in teaspoonful’s (leave space between for them to spread as they bake) and bake for about 8 – 10 minutes.**

**6. 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 or a cup of coffee!**