

A festive photograph of several round, golden-brown cookies with a sparkling sugar coating and candied orange peel pieces. The cookies are arranged on a dark, rustic branch and a decorative brass plate. The background is a vibrant green with pine branches and small gold snowflake ornaments.

Orange Sparkle Slice-and-Bake Cookies

YIELD: 6 DOZEN COOKIES

Studded with candied orange peel and infused with orange oil, these delicate shortbread-like cookies will bring big citrus flavor to any dessert platter.

INGREDIENTS

DOUGH

$\frac{3}{4}$ cup (75g) Candied Orange Peel
 $\frac{2}{3}$ cup (132g) granulated sugar
 $\frac{2}{3}$ cup (76g) confectioners' sugar
 $\frac{1}{4}$ teaspoon Orange Citrus Oil
1 $\frac{3}{4}$ teaspoons table salt
2 teaspoons King Arthur Pure Vanilla Extract
 $\frac{1}{2}$ teaspoon Fiori di Sicilia
18 tablespoons (255g) unsalted butter, at room temperature
1 large egg
3 $\frac{1}{4}$ cups (390g) King Arthur Unbleached All-Purpose Flour

TOPPING

$\frac{1}{2}$ cup (113g) Sparkling Sugar

INSTRUCTIONS

1. Place orange peel in a small bowl and cover with hot water. Cover and set aside.
2. **For the dough:** Beat together the sugars, orange oil, salt, and extracts until fragrant, about 30 seconds.
3. Add butter and beat on medium-low speed until smooth, 3-4 minutes. Scrape the bowl, add egg, and beat until combined, about 1 minute.
4. Strain the orange peel and press gently to remove any excess moisture.
5. Add flour and orange peel, and beat on low speed until combined, about 30 seconds.
6. Transfer dough to a clean work surface and divide in half (about 500g per piece). Shape each half into an 11" log.
7. **For the topping:** Spread the sparkling sugar across the middle of a piece of parchment, then roll each log in the sugar to completely coat.
8. Transfer each log into the bottom of a Slice-and-Bake Cookie Dough Keeper. Cover with the lid and refrigerate until very firm, 1-2 hours.
9. When ready to bake, preheat the oven to 400°F.
10. Take one log of dough out of the refrigerator, remove from Dough Keeper, and slice into $\frac{1}{4}$ "-thick rounds. Rotate the log about 90° every few slices to maintain a neat circular shape.
11. Transfer slices to 2 parchment-lined baking sheets, placing the cookies about 2" apart.
12. Bake for 14-18 minutes, until edges are golden brown. Let cookies cool on the pan for about 10 minutes, then transfer to a rack to cool completely before serving. Repeat with remaining dough.