

White Chip Orange Cream Cookies (NOT WW)

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These are Doug's favorite cookies! Makes 5 dozen cookies

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:61b25e6bf7d57b5a4dfde32b>

- 2 $\frac{1}{4}$ cups all purpose flour
- $\frac{3}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup butter, softened
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 1 egg
- zest of one large orange
- juice of one orange
- 12 ounces white morsels

1. Combine flour, baking soda and salt in a small bowl.
2. Beat butter and sugars until creamy
3. Beat in egg, orange zest and orange juice. Beat until well combined

4. Gradually beat in flour mixture.
5. Stir in morsels
6. Drop dough by rounded tablespoons onto ungreased cookie sheets. I use a small cookie scoop
7. Bake in a preheated 350° oven 10 to 12 minutes or until just starting to get golden brown. Let stand on cookie sheet 2 minutes. Remove to wire rack to cool completely.

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