

● RECIPE COLLECTION ●

MRS. DUBOIS' SPECIALTY TEA CAKE COOKIES

1 1/2 cups granulated sugar
1 cup unsalted butter, softened
1 large egg, at room temperature
2 teaspoons pure vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons cream of tartar
1/2 teaspoon orange zest
1/2 teaspoon salt
Extra granulated sugar for rolling

Preheat the oven to 350 degrees Fahrenheit. Line a baking pan with parchment paper and set aside.

Add the butter and sugar to a bowl and beat with a mixer for 3 minutes, or until creamy. Add the egg and vanilla extract, and mix until well incorporated.

In another bowl, whisk together the flour, baking soda, cream of tartar, orange zest, and salt. Add the dry ingredients to the butter mixture and mix well.

Shape the dough into 36 balls. Roll each in granulated sugar and transfer to the prepared pan. Bake 10 to 12 minutes, or until the edges brown slightly. Transfer the cookies to a wire rack to cool.
Yields 36 cookies.

