

# Festive Cookies

Guess the name comes from the fact that it is a celebration when these cookies arrive. Man, are we excited when Gigi shows up with these, and the hint of citrus doesn't make you feel as guilty after eating them. The texture is perfectly soft with an amazing light orange frosting. Enjoy with your family and let us know what celebration they join, even if it is for a weekly gathering with friends and family.

## Ingredients

### Cookies

- 5 cups flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup shortening
- 1 ½ cups brown sugar
- 1 ½ cups white sugar
- 2 teaspoons vanilla
- 2 eggs, slightly beaten
- 2 - 6-ounce cans frozen orange juice concentrate
- 1 ½ cups sweetened coconut flakes
- 1 ½ cups chopped pecans



### Orange Frosting

- 1 cup butter, softened
- 4 cups powdered sugar
- ½ teaspoon salt
- ½ cup orange juice concentrate

*Nana's Kitchen*  
Made With Love and Purpose

## Instructions

### Cookies

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Mix dry ingredients: flour, baking soda, baking powder, and salt.
- ❖ In another bowl, cream shortening and both sugars.
- ❖ Add vanilla and egg.
- ❖ Add ½ cup juice concentrate and mixed dry ingredients.
- ❖ Stir in coconut and pecans.
- ❖ Drop by teaspoonfuls on ungreased baking sheet.
- ❖ Bake for 9-11 minutes.
- ❖ Remove to a cooling rack.

### Orange Frosting

- ❖ Cream butter and sugar.
- ❖ Add salt.
- ❖ Slowly add juice concentrate. (Be careful. Only add enough orange juice to make it the right consistency. Too much makes it runny.)
- ❖ Frost once cookies are cooled.

"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8