



Orange Chipotle Cookies

Makes about 42 cookies

½ cup unsalted butter
½ cup vegetable shortening
¾ cup brown sugar
2 eggs
1 tsp. salt
2 TBS orange juice – preferably freshly squeezed
2 ½ cups flour
¼ tsp. chipotle powder + more for sprinkling on cookies (opt)

Preheat your oven to 375 degrees.

Place the butter, shortening and sugar in a bowl. Mix until you have a nice smooth cream.

Add the salt and orange juice. Mix in the eggs one at a time. Beat until all your ingredients are well incorporated.

Add the flour and chipotle. Mix until you have uniform dough. Do not over mix.

Scoop cookie dough in to a lined baking sheet, using a small cookie scoop. Press the cookies down with the back of a spoon. Sprinkle chipotle powder on cookies if desired.

Bake your cookies between 12 and 15 minutes or until the bottoms are browned. Remove from oven and place on a cooling rack. Cool down completely and enjoy!

These cookies will keep in an airtight container for up to 1 week.

2 cookies - CALORIES 162.81; FAT 9.56 grs (sat 4.14; mono 2.20; poly 2.63); PROTEIN 1.68 grs ; FIBER 0.42 grs; CARBS 17.38 grs; CHOLESTEROL 12.21 mg; IRON 0.76 mg; SODIUM 118.73 mg; CALCIUM 8.43 mg

