

## White Chocolate Creamsicle Orange Cookies - Bright, Zesty & Sweet

Are You Craving a Zesty Treat? Try White Chocolate Creamsicle Orange Cookies! ??



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

1 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter, softened

1/2 cup sugar

1 egg

1 teaspoon vanilla extract

1/2 teaspoon orange extract

1 tablespoon orange zest

1 cup white chocolate chips

1/2 cup orange preserves (optional, for drizzle)

Ingredient Swaps & Tips:

**Butter:** Use unsalted butter for more control over salt levels.

**Zest:** Always zest before juicing oranges. Use fresh zest for maximum flavor.

**Chips:** Swap white chocolate with dark or add chopped dried cranberries for a twist.

**Orange Preserves:** Warm slightly before drizzling for a smooth finish.

Instructions:

1. Preheat Oven:

2. Cream Butter and Sugar:

3. Mix Wet Ingredients:

4. Combine Dry Ingredients:

5. Fold in Flavor:

6. Shape and Bake:

7. Cool & Drizzle:

Tips for Success:

Chill the dough for 30 minutes if baking in a warm kitchen to prevent spreading.

Use a cookie scoop for even sizes and consistent baking.

Do not overbake-the centers should look just set when you take them out.

Serving Suggestions:

A tall glass of milk or citrusy iced tea

Alongside Chocolate Chip Cookie Bites for a color-pop cookie platter

Easter Cookies for a spring dessert board

Easy Coconut Macaroons for a light and tropical pairing

Storage Tips:

Room Temp: Store in an airtight container for up to 5 days.

## DIRECTIONS

1. Preheat Oven: Preheat to 350°F (175°C). Line a baking sheet with parchment paper.
2. Cream Butter and Sugar: In a large bowl, beat butter and sugar until light and fluffy-about 2-3 minutes.
3. Mix Wet Ingredients: Add egg, vanilla extract, and orange extract. Beat until combined.
4. Combine Dry Ingredients: In a separate bowl, whisk flour, baking soda, and salt. Gradually add to the wet mixture, mixing until just combined.
5. Fold in Flavor: Stir in orange zest and white chocolate chips.
6. Shape and Bake: Drop spoonfuls of dough onto the prepared baking sheet. Bake for 10-12 minutes until edges are golden.
7. Cool & Drizzle: Let cookies cool for 5 minutes, then transfer to a rack. If desired, drizzle lightly with warm orange preserves.
8. Tips for Success: Chill the dough for 30 minutes if baking in a warm kitchen to prevent spreading.
9. Use a cookie scoop for even sizes and consistent baking.
10. Do not overbake-the centers should look just set when you take them out.
11. Serving Suggestions: Pair these cookies with:
12. A tall glass of milk or citrusy iced tea
13. Alongside : Chocolate Chip Cookie Bites for a color-pop cookie platter
14. Easter : Cookies for a spring dessert board
15. Easy : Coconut Macaroons for a light and tropical pairing

16. Storage Tips: Room Temp: Store in an airtight container for up to 5 days.
17. Fridge: Optional for longer freshness, especially with preserve topping.
18. Freezer: Freeze dough balls or baked cookies for up to 2 months.
19. More Cookies You'll Love: If you loved this citrusy twist, try:
20. Rainbow : Sprinkle Cookies
21. Neiman : Marcus Chocolate Chip Cookies
22. Chocolate : Chip Cookie Bites
23. Final Thoughts: These White Chocolate Creamsicle Orange Cookies are sweet, zesty, and perfectly balanced with creamy white chocolate. They're easy enough to make on a whim but special enough to serve at any celebration.

## TIPS FOR SUCCESS

Chill the dough for 30 minutes if baking in a warm kitchen to prevent spreading.

Use a cookie scoop for even sizes and consistent baking.

Do not overbake -the centers should look just set when you take them out.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/white-chocolate-creamsicle-orange-cookies-bright-zesty-sweet/>