

## Soft & Chewy Creamsicle Orange Cookies with Sweet Vanilla Glaze

The Best Creamsicle Orange Cookies: A Zesty Trip Down Memory Lane



**OVEN**  
**350°F**

**TIME**  
**2-3 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

All-Purpose Flour: 2 1/4 cups (the foundation of our dough).

Baking Soda & Salt: 1 tsp baking soda for lift and 1/2 tsp salt to balance the sugar.

Unsalted Butter: 1/2 cup, softened (ensure it's room temperature for proper creaming).

Sugars: 1/2 cup white sugar for crisp edges and 1 cup packed light brown sugar for chewiness.

Egg: 1 large egg to bind the dough.

Extracts: 1 tsp vanilla extract and 1 tsp orange extract (don't skip the orange extract-it's the secret to that "pop").

Fresh Orange: 1 tablespoon orange zest and 1/2 cup orange juice.

For the Glaze: 1 cup powdered sugar and 2 tablespoons heavy cream.

Swaps and Notes:

Orange Juice: Freshly squeezed is always best because you're already zesting the orange! However, bottled pulp-free juice works in a pinch.

Butter: If you only have salted butter, omit the extra 1/2 tsp of salt from the recipe.

The Glaze: If you want an even more intense orange flavor, swap one tablespoon of the heavy cream for orange juice in the glaze.

Shortcuts: If you are in a massive hurry and can't bake from scratch, you might enjoy checking out these cake mix cookies for a faster alternative.

#### Step-by-Step Instructions:

**Prep the Station:** Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or silicone baking mats. This ensures your cookies don't stick and helps them brown evenly.

**Whisk Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, and salt. Set this aside.

**Cream the Butter and Sugars:** In a large mixing bowl (or the bowl of a stand mixer), cream together the softened butter, white sugar, and brown sugar. Beat on medium-high speed for about 2-3 minutes until the mixture is light and fluffy.

**Incorporate Wet Ingredients:** Add the egg, vanilla extract, and orange extract. Beat until well combined, scraping down the sides of the bowl as needed.

**Mix the Dough:** Gradually add the flour mixture to the wet ingredients. You want to alternate this with the orange juice—start with a bit of flour, then some juice, then flour, until everything is incorporated. Finally, fold in that fragrant orange zest.

**Scoop and Bake:** Drop rounded tablespoons of dough onto your prepared sheets. Space them about 2 inches apart, as they will spread slightly. Bake for 10-12 minutes. You're looking for the edges to be just barely golden, while the centers still look a little soft.

**Cooling:** Let the cookies rest on the hot baking sheet for 5 minutes. This "carryover cooking" helps the bottoms set. Then, move them to a wire rack to cool completely.

**The Finishing Touch:** While the cookies cool, whisk the powdered sugar and heavy cream until smooth. Drizzle it over the cooled cookies. Let the glaze set for about 15 minutes before serving.

#### Tips for Success:

**Zest First, Juice Second:** It is much easier to zest an orange while it is still whole and firm than after you have squeezed the juice out of it!

**Don't Overmix:** Once you add the flour, mix just until you can't see white streaks anymore.

Overmixing develops gluten, which can make these cookies tough instead of tender.

**Room Temp Ingredients:** Ensure your egg and butter are at room temperature. This creates an emulsion that traps air, leading to a better rise and a softer cookie.

#### Serving Suggestions and Pairings:

#### Nutritional Information (Per Serving):

Calories: 145 kcal

Total Fat: 5g

Carbohydrates: 24g

Sugars: 16g

Protein: 2g

Storage and Leftover Tips:

Room Temperature: Store these in an airtight container for up to 4 days. Because of the glaze, I recommend placing a piece of parchment paper between layers to prevent sticking.

## DIRECTIONS

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the powdered sugar and heavy cream until smooth. Drizzle it over the cooled cookies. Let the glaze set for about 15 minutes before serving.

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11. **Room : Temp Ingredients:** Ensure your egg and butter are at room temperature. This creates an emulsion that traps air, leading to a better rise and a softer cookie.
12. **Serving Suggestions and Pairings:** These cookies are a superstar on their own, but they also play well with others. If you're hosting a spring brunch, pair these with this refreshing blueberry lemonade to lean into that fruity, sunshine-filled theme.
13. **For a dessert platter, they look beautiful alongside these spring flower pretzel bites or a batch of these rainbow sprinkle cookies for a pop of color.**
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20. **Freezing:** You can freeze the unglazed cookies for up to 3 months. Thaw them at room temperature and apply the glaze fresh for the best results.
21. **Final Thoughts:** These Creamsicle Orange Cookies are a bright, cheerful addition to any recipe box. They bridge the gap between winter citrus and summer vibes perfectly. I'd love to hear how yours turned out! Did you add extra zest? Did you try a different citrus like lemon or lime?
22. **Please leave a comment below and follow :** Chef Maniac for more kitchen inspiration and foolproof recipes. Happy baking!

## SWAPS & NOTES

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**Butter:** If you only have salted butter, omit the extra 1/2 tsp of salt from the recipe.

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

Original recipe: <https://chefmaniac.com/soft-chewy-creamsicle-orange-cookies-with-sweet-vanilla-glaze/>