

## Irresistible Creamsicle Orange Cookies with Sweet Citrus Glaze

If you grew up loving those iconic orange-and-vanilla creamsicle pops, these

OVEN  
350°F

TIME  
30 min

PRINT  
Recipe Card

SAVE  
PDF

### INGREDIENTS

For the Cookies:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 cup light brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract
- 1 tablespoon orange zest
- 1/2 cup orange juice

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons heavy cream

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper.
2. Whisk dry ingredients. In a medium bowl, combine flour, baking soda, and salt. Set aside.
3. Cream the butter and sugars. In a large bowl, beat softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Add the wet ingredients. Beat in the egg, vanilla extract, and orange extract until fully incorporated.
5. Combine everything. Gradually add the flour mixture, alternating with orange juice, beginning and ending with the flour mixture. Stir in the orange zest.
6. Scoop the dough. Drop rounded tablespoons of dough onto prepared baking sheets, spacing about 2 inches apart.
7. Bake. Bake for 10-12 minutes, until the edges are lightly golden but centers remain soft. Cool on the pan for 5 minutes before transferring to a wire rack.
8. Make the glaze. Whisk powdered sugar and heavy cream until smooth. Drizzle over completely cooled cookies and allow to set before serving.

### SWAPS & NOTES

Bottled juice works in a pinch but may taste slightly muted.

You can increase the zest slightly, but the extract enhances that classic creamsicle vibe.

Add an additional 1/4 teaspoon vanilla extract to deepen the creamsicle effect.

Dairy-free option: Swap butter for plant-based butter and heavy cream for coconut cream or almond milk.

### TIPS FOR SUCCESS

The centers should look slightly underdone when you remove them from the oven.

They'll continue to set as they cool.

Use room temperature butter and egg for smoother mixing.

Zest before juicing your orange-it's much easier!

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

Original recipe: <https://chefmaniac.com/irresistible-creamsicle-orange-cookies-with-sweet-citrus-glaze/>