

Orange Chip Cookies



1 cup butter or margarine, softened
1/2 cup packed brown sugar
2 eggs
2 teaspoons orange extract
1 package Yumee Yumee Cookies mix
1 cup (6 ounces) white chocolate or vanilla baking chips

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs and orange extract. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often. Add white chocolate chips. Mix on low speed until blended.

Spoon teaspoonfuls of batter onto an ungreased baking sheet. Place cookies about 2 inches apart.

Bake at 300 degrees for 17 to 18 minutes. Immediately remove cookies from baking sheet and cool on a wire rack.

Makes 4 dozen

Cook's Note: *Electric mixer required.* Do not combine eggs and orange extract in the same bowl prior to adding to butter mixture. Orange extract can cause eggs to curdle.