

Georgia's Buttermilk-Orange Cookies

Grandma Georgia Marburger was well-known in the small town of Evans City, Pennsylvania. The dairy she started in 1938 with her husband Adam is still family owned and operated. My dad, who was her oldest son, still checks on the dairy every day at the age of ninety-two.

Ingredients:

1 cup butter, softened	1 tsp baking powder
2 cups sugar	1 tsp baking soda
2 eggs, beaten	1 cup buttermilk
4 ½ cups all purpose flour	Zest and Juice of 1 orange

Blend together butter and sugar in a large bowl. Add eggs and beat well. In a separate bowl, sift together flour, baking powder, and baking soda. Add flour mixture to butter mixture alternatively with buttermilk; mix well. Stir in zest and juice. Drop by tablespoonfuls onto lightly greased baking sheets. Bake at 350 degrees for 8 to 12 minutes. Cool cookies completely before frosting. Makes 4 dozen.

Frosting:

4 cups powdered sugar	Juice of ½ orange
2 tablespoons butter, melted	

Blend ingredients together in a small bowl until smooth.

Marge Wearing
Renfrew, PA