

**FROSTED ORANGE DROPS**  
**BY VIE TUSA**  
**#1 SCHOOL**

**2 2/3 CUPS FLOUR**  
**1/2 TSP BAKING SODA**  
**1/2 TSP BAKING POWDER**  
**1/2 CUP ORANGE JUICE—MEASURE AND SET ASIDE**

**CREAM TOGETHER—1/2 CUP MARGARINE**  
**4 TBS GRATED ORANGE RIND**

**ADD A LITTLE AT A TIME CREAMING WELL**

**FIRMLY PACK 1 1/3 CUP BROWN SUGAR**

**ADD 2 WELL BEATEN EGGS**  
**ADD FLOUR AND ORANGE JUICE ALTERNATELY STARING**  
**AND ENDING WITH FLOUR**

**BAKE AT 375 FOR 12-15 MIN.**

**ICING WHILE HOT WITH 1/12 C SIFTED POWDERED SUGAR**

**4 TSP ORANGE RIND (GRATED)**

**1 TSP ORANGE FLAVORING AND JUST**  
**ENOUGH MILK TO MAKE SPREADABLE**  
**CONSISTENCY.**

