

EMAIL TITLE: a sweet treat for you
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SUBJECT LINE: A sweet treat for you!

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As World Kindness Day approaches on November 13 and Thanksgiving Day on November 24, we offer you a sweet way to extend warmth with a special **Orange cookie recipe**. We hope you will bake a batch to share with friends and family.

If you choose, post a picture of your baking creation for this recipe on social media, tag Newhouse at @NewhouseSU and even include a memory of when someone showed you kindness at Newhouse. We hope the Newhouse community continues to create a ripple effect of thoughtfulness that encourages giving back.

If you made a gift to the Newhouse School this year, thank you. There is no doubt your contribution enhanced the lives of our students. You are part of their college journey, and your generosity is appreciated.

To make a gift before the year ends, please click the Give Today link below. We're also happy to connect with you to discuss

link below. We're also happy to connect with you to discuss other creative ways to make an impact at Newhouse.

[Give Today!](#)

Thanks for your kindness,
The Office of Development and Alumni Engagement

More about the recipe...



Newhouse alumna Halie Aaron '18, a producer at Bon Appetit, demonstrates her baking skills with this Orange cookie recipe.

[Watch the Video](#)



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GO ORANGE!

**Creamsicle
Cookie Recipe**

INGREDIENTS

- ½ cup (1 stick or 113g) salted butter, softened
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon fresh orange zest
- 1½ cups (300g) granulated sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract (you can start with 1/2 teaspoon and taste test the dough)
- 1 drop red food coloring (add more depending on how dark you want the orange to be)
- 2 drops yellow food coloring (add more depending on how dark you want the orange to be)
- 2¼ cups (282g) all-purpose flour
- 2 teaspoons baking powder
- 1 cup (126g) confectioners' sugar, divided

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a large bowl using a hand-held mixer, beat butter, cream cheese, orange zest and granulated sugar until blended.
3. Add egg, vanilla, orange extract and the red and yellow food coloring.
4. Add flour, baking powder and ½ cup confectioners' sugar. With the mixer on low, gradually beat into a creamed mixture.
5. Using a 2-tablespoon cookie scoop, create balls and roll them in the remaining confectioners' sugar.
6. Place on a parchment-lined baking sheet. Using your hands or the bottom of a drinking glass, flatten balls into rounds. Place approximately six dough balls on each sheet.
7. Bake until they no longer appear wet on top, about 8-11 minutes. Let cool in pan for about 5 minutes, then transfer to cooling racks (they will be soft) and allow to cool completely.



GO ORANGE!

CREAMSICLE COOKIE RECIPE

INGREDIENTS

- ½ cup (1 stick or 113g) salted butter, softened
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon fresh orange zest
- 1½ cups (300g) granulated sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract, (you can start with 1/2 tsp. and taste test the dough)
- 1 drop red food coloring (add more depending on how dark you want the orange to be)
- 2 drops yellow food coloring (add more depending on how dark you want the orange to be)
- 2¼ cups (282g) all-purpose flour
- 2 teaspoons baking powder
- 1 cup (126g) confectioners' sugar, divided

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a large bowl using a hand-held mixer, beat butter, cream cheese, orange zest, and granulated sugar until blended.
3. Add in egg, vanilla, orange extract, and the red and yellow food coloring.
4. Add in flour, baking powder, and ½ cup confectioners' sugar. With the mixer on low, gradually beat into a creamed mixture.
5. Using a 2-tablespoon cookie scoop, create balls and roll them in the remaining confectioners' sugar.
6. Place on a parchment-lined baking sheet. Using your hands or the bottom of a drinking glass flatten balls into rounds. Place approximately 6 dough balls on each sheet.
7. Bake until they no longer appear wet on top, 8-11 minutes. After about 5 minutes cooling on the pan (they will be soft), place on cooling racks to cool completely.

From: [Alexis Trujillo](#)
To: [Ali Vito](#)
Subject: FW: Cookie Recipe post
Date: Thursday, September 14, 2023 4:22:39 PM
Attachments: [image001.png](#)



Syracuse University Alumni Network

Martta Rose Kelly • 3rd+

1w •

Got this recipe in a recent fundraising letter. Decided to make these for Christmas and as you can see, only 4 are left! I highly recommend them!



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