



Anise Orange Olive Oil Sugar Crisps

My Kitchen Smells Like Sunshine

Hello, dear. Come sit a spell. I just pulled a tray of my Anise Orange Crisps from the oven. Doesn't that smell amazing? Like a sunny orange grove with a hint of licorice. These cookies are my new favorite. They are chewy, not too sweet, and just a little bit fancy.

I first made them for my book club last month. My friend Margie ate three! She said they tasted like a holiday, but for any old Tuesday. I still laugh at that. That's why this matters to me. A little special treat can turn a normal day into a small celebration.

A Surprise in the Dough

Now, the recipe has a fun secret. You rub orange zest into the sugar. Just use your fingertips. This wakes up the orange oils. Your whole kitchen will smell wonderful. Then you whisk in olive oil and melted butter.

Yes, olive oil! In a cookie! It sounds strange, I know. But it gives the cookie a soft, rich feel. It keeps them wonderfully chewy. The butter and cream cheese add just enough richness. *Fun fact: Using oil instead of all butter often makes cookies stay softer longer!*

The Little Roll in Sugar

Here is the fun part. You roll each dough ball in sugar. Then you flatten it with a glass. I use the bottom of my favorite jelly jar. It leaves a little circle pattern. I like that.

You sprinkle a tiny bit more sugar on top before baking. This gives the tops a delicate, sparkly crunch. It's a lovely contrast to the soft middle. Do you have a favorite glass you use for flattening things?

Why the Anise Matters

Anise is that gentle licorice flavor. Do not be scared of it! It is not strong here. It just whispers in the background. It pairs so nicely with the bright orange.

This is the second “why this matters.” Food is about balance. The sweet, the bright, the warm spice. They all work together. One flavor should not shout over the others. Life is a bit like that too, don’t you think?

Watch Them Closely

Bake them one sheet at a time. This is important. Your oven has a favorite spot. Baking one tray lets every cookie bake evenly. You want the edges just barely golden. The centers will look soft. That is perfect!

Let them cool on the sheet for five minutes. They are still cooking from the inside out. Then move them to a rack. The wait is the hardest part. What is your favorite cookie to eat while it's still a tiny bit warm?

See also [Festive Gluten Free Sugar Cookie Delights](#)

Make Them Your Own

These cookies are wonderful for sharing. I pack them in little paper bags for my neighbors. They travel very well. The olive oil keeps them moist.

You could try lemon zest instead of orange. Or use a tiny bit of vanilla. Recipes are just friendly suggestions. What is one spice or zest you might try in these? I would love to hear your ideas. Now, go warm up your oven. It's time to make some memories.

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	2 1/4 cups (11 1/4 ounces/319 grams)	
Sugar	1 1/2 cups (10 1/2 ounces/298 grams) plus 1/3 cup for rolling	Divided use
Unsalted butter	6 tablespoons, melted	
Extra-virgin olive oil	1/3 cup	
Cream cheese	2 ounces (57 grams)	Cut into 8 pieces

Ingredient	Amount	Notes
Egg	1 large	
Milk	1 tablespoon	
Ground anise	1 teaspoon	
Baking powder	1 teaspoon	
Baking soda	$\frac{1}{2}$ teaspoon	
Table salt	$\frac{1}{2}$ teaspoon	
Orange zest	$\frac{1}{4}$ teaspoon, grated	Rubbed into the sugar



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 350 degrees. Line two big baking sheets with parchment paper. In a medium bowl, whisk your flour, anise, baking powder, baking soda, and salt. Set this bowl aside for now. Doesn't that anise smell like licorice? I love it.

Step 2: Now, take your big bowl. Put in one and a half cups of sugar. Add the orange zest. Rub it into the sugar with your fingers. This releases the lovely orange smell. Next, add the cream cheese pieces. (Don't worry about lumps; they will melt away.) Pour the melted butter over it all and whisk. Then whisk in the olive oil, egg, and milk.

Step 3: Time to bring it together. Add your flour mixture to the wet ingredients. Stir with a spatula until a soft dough forms. It will be a bit sticky, and that's just right. Divide the dough into 24 little pieces. Roll each into a ball with your hands. Roll each ball in that reserved $\frac{1}{3}$ cup of sugar. Place twelve on each sheet.

Step 4: Let's flatten them. Use the bottom of a clean drinking glass. Press each ball until it's about 2 inches wide. Sprinkle the tops with more sugar from your dish. This gives them a lovely, sparkly crust. **Why do we flatten them before baking? Share below!** I still laugh at the time I forgot this step. We had little dough mountains!

Step 5: Bake one sheet at a time. This is important for even cooking. Bake for 11 to 13 minutes. Rotate the sheet halfway through. You'll know they're done when the edges look set. Let them cool on the sheet for 5 minutes. (Use a thin spatula to move them; they're soft!) Then move them to a rack to cool completely. The smell is amazing, isn't it?

See also Cinnamon Walnut Holiday Swirls

Creative Twists

These cookies are wonderful as they are. But sometimes, a little change is fun. Here are three ideas for you. Try adding a teaspoon of crushed fennel seeds for extra crunch. You could also dip half of each cooled cookie in dark chocolate. Or, swap the orange zest for a lemon zest for a brighter flavor. Which one would you try first? Comment below!

Serving & Pairing Ideas

These crisps are perfect with a cup of something warm. I love them with a small bowl of vanilla ice cream for dipping. For a fancy touch, dust them with powdered sugar. For drinks, try a sweet dessert wine, like a Moscato. For a non-alcoholic treat, hot spiced apple cider is perfect. The orange and anise love the apple spices. Which would you choose tonight?



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Keeping Your Crisps Crisp

These cookies stay wonderfully chewy for days. Just tuck them in an airtight container. They like room temperature best.

You can freeze the dough balls for later fun. Roll them in sugar first. Then pop them in a freezer bag. Bake straight from the freezer, adding a minute or two.

I once stored a batch in a tin that wasn't sealed. They turned soft overnight. A good container keeps your hard work perfect. Batch cooking means sweet treats are always ready for surprise guests.

Have you ever tried storing it this way? Share below!

Cookie Troubles? Easy Fixes Here

First, if your dough feels too sticky, don't worry. Just chill it for twenty minutes. Your hands will thank you.

Second, cookies spreading too much? Your butter might have been too warm. I remember when my first batch ran together. Chilling the dough balls first fixes this.

Third, if they seem too cakey, you may have over-measured the flour. Spoon it into the cup, then level it off. Getting the texture right builds your kitchen confidence. Proper spreading also means every bite has the perfect chew.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a good gluten-free flour blend. The results are just as lovely.

Q: Can I make the dough ahead? A: Absolutely. Mix it, cover it, and chill overnight. The flavors get even friendlier.

Q: What if I don't have anise? A: A teaspoon of fennel seed works. Or use a bit more orange zest for a different twist.

See also Crimson Berry Noel Coulis

Q: Can I double the recipe? A: You can! Just mix in a very large bowl. You'll have plenty to share.

Q: Any optional tips? A: A tiny pinch of black pepper makes the orange sing. *It's a fun fact from my own kitchen!*

Which tip will you try first?

From My Kitchen to Yours

I hope these cookies fill your home with a sweet, spicy smell. That smell is the best part of baking, I think. It means memories are being made.

I would love to hear about your baking adventure. Tell me all about it in the comments below. **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking!
—Elowen Thorn.



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Author: Elowen Thorn

Cooking Method:[Baking](#)



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Cuisine:[American](#)

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Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **13 minutes**

Rest time:

Total time: 33 minutes

Servings: **24 servings**



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Calories: **140 kcal**

Best Season:**Summer**

Description

Chewy Olive Oil, Anise, and Orange Sugar Cookies

Ingredients

- 2 1/4 cups (11 1/4 ounces/319 grams) all-purpose flour
- 1 teaspoon ground anise
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon table salt
- 1 1/2 cups (10 1/2 ounces/298 grams) sugar, plus 1/3 cup for rolling
- 1/4 teaspoon grated orange zest
- 2 ounces (57 grams) cream cheese, cut into 8 pieces
- 6 tablespoons unsalted butter, melted
- 1/3 cup extra-virgin olive oil
- 1 large egg
- 1 tablespoon milk

Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 2 large rimmed baking sheets with parchment paper. Whisk flour, anise, baking powder, baking soda, and salt together in medium bowl. Set aside.
2. Place 1 1/2 cups sugar in large bowl. Add orange zest and rub into sugar until fragrant. Add cream cheese. Place remaining 1/3 cup sugar in shallow dish and set aside. Pour melted butter over cream cheese mixture and whisk to combine (some small lumps of cream cheese will remain but will smooth out later). Whisk in oil until incorporated. Add egg and milk; continue to whisk until smooth. Add flour mixture and mix with rubber spatula until soft, homogeneous dough forms.
3. Divide dough into 24 equal pieces, about 2 tablespoons each. Using your hands, roll dough into balls. Working in batches, roll dough

balls in sugar in dish to coat, then set on prepared sheets, 12 dough balls per sheet. Using bottom of drinking glass, flatten dough balls until 2 inches in diameter. Sprinkle tops of cookies evenly with 4 teaspoons remaining sugar in dish (2 teaspoons per sheet); discard any remaining sugar.

4. Bake cookies, 1 sheet at a time, until edges are set and just beginning to brown, 11 to 13 minutes, rotating sheet after 7 minutes. Let cookies cool on sheet for 5 minutes; using wide metal spatula, transfer cookies to wire rack and let cool completely. Serve.

Notes

[View Nutritional Information](#)

Keywords:Cookies, Anise, Orange, Olive Oil, Sugar, Dessert