



kitchen collage

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Chocolate Orange Cookies - Slice & Bake

Makes about 24 cookies

The flavors of chocolate and orange are a classic holiday duo for well-deserved reasons! In this recipe, rich dark chocolate is paired with light and bright citrus, resulting in a cookie that tastes so sophisticated, you'll be happy you if you chose to make a double batch!

Ingredients:

1 cup unsalted butter, softened	1/4 teaspoon cardamom
1/2 cup light brown sugar, packed	1 tablespoon orange zest (about 1 medium orange)
1-1/4 cups granulated sugar	4 oz dark chocolate chunks, finely chopped, plus 16 oz dark chocolate chunks for melting
1 large egg, room temperature	Coarse sugar for rolling, (such as sugar in the raw)
1 teaspoon pure almond extract	Flake sea salt
1 teaspoon freshly squeezed orange juice	Additional orange zest for sprinkling
2-1/4 cups all purpose flour	
1/4 teaspoon salt	

Directions:

1. In a stand mixer with a paddle attachment, beat the butter on medium speed until smooth. Add the sugars and beat on medium until light and fluffy. Add the egg and almond extract and beat on high speed until the ingredients are fully combined, roughly 5 minutes. Scrape down the sides and the bottom of the bowl with a spatula as needed. Add the orange juice and continue mixing for another minute.
2. Sift the flour in a separate bowl and mix in the salt and cardamom. Slowly add the dry ingredients to the wet ingredients 1/2 cup at a time, mixing on low speed until fully incorporated. Fold in the orange zest and the 4 oz of finely chopped chocolate until evenly distributed. Gather and remove the dough from the mixer.
3. On a floured surface, divide the dough in half. Roll each half into a log, about 2-1/2 inches in diameter, and wrap in plastic wrap. Completely chill the dough (for at least 2 hrs, or for up to 1 week).
4. When ready to bake, preheat the oven to 350°F. Remove one of the dough logs from the refrigerator. Roll the logs in the coarse sugar and use a sharp, serrated knife to slice the log into individual rounds, roughly 1/2" thick. Place the cookies on a large cookie sheet, roughly 2" apart and bake for 12 minutes, or until the edges of cookies are just starting to brown. Cool on the cookie sheet for 2 minutes, then transfer to a cooling rack.
5. While the cookies are cooling, melt 16 oz of chocolate in a double boiler or in the microwave (careful not to burn the chocolate if microwaving!). Dip each cookie halfway into the chocolate to coat one half, and place the half-coated cookie on a parchment paper, or a silicone-lined baking sheet. While the chocolate is still warm, sprinkle the cookies with the flake salt and orange zest. Place the baking sheet in the refrigerator for about 30 minutes to allow the chocolate set.

Store the cookies in the refrigerator to ensure the chocolate stays set.