

Chocolate Orange Cookies



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Yields 45 cookies

Prep time: 20min + chilling time

Cook time: 15min

Total time: 35min

Difficulty: Basic

Category: Cookies

With these cookies, it's very important that you don't overbake them. They can become bitter and the candied orange peel will become quite hard. So, keep an eye on them while they're in the oven. While hot, the cookies are still a bit soft and can fall apart between your fingers. Once they cool down, they will firm up.

Ingredients

250g flour

50g cocoa powder

230g butter, at room temperature

120g powdered sugar

zest of 1 orange

1 tablespoon Grand Marnier (or orange juice)

1/4 teaspoon salt

50g candied orange peel, chopped

30g dark chocolate chips

Directions

Combine flour and cocoa powder. Set aside. Cream the butter and powdered sugar until light and fluffy. Add salt, Grand Marnier and orange zest. Mix in candied peel and chocolate chips. Add flour mixture and mix until combined. Gather into a ball and divide the dough in half. Roll each part of the dough into a log about 3cm in diameter. Wrap each log firmly into plastic wrap and refrigerate for 2 hours.

Preheat the oven to 180°C. Line two baking sheets with parchment paper.

Using a sharp knife, cut the dough into disks about 6mm thick. Transfer disks to baking sheets leaving enough space between each disk because the cookies will spread during baking. Bake at 180°C for about 15 minutes or until lightly golden around the edges. Let them cool on the baking sheet for a couple of minutes and transfer to a wire rack to cool completely. While hot, the cookies are still a bit soft and can fall apart between your fingers. Once they cool down they firm up.

Transfer the cookies to an airtight container. They can be stored for 3 weeks.