

Idiot's Kitchen Recipe – Orange Chocolate Cookies

Recipe from www.idiotskitchen.com – Adapted from the Minneapolis Star Tribune



Ingredients:

2 ½ sticks butter, divided - 2 sticks for the batter and ½ for the chocolate topping
1 cup sugar
1 egg yolk
Zest from 1 large orange (about 1 Tablespoon)
2 cups flour, plus extra for rolling out dough
½ cup orange marmalade
¾ cup (6 oz) good bittersweet chocolate, Ghirardelli chips recommended

Set 2 sticks of butter out to soften at room temperature. When the butter is soft, preheat the oven to 375 degrees.

In the bowl of a large mixer, cream 2 sticks of soft butter and 1 cup of sugar together on medium high until light and fluffy. Use a spatula to scrape the sides and bottom of the bowl. Separate 1 egg and add the yolk only to the bowl. Use a microplane or other small grater to remove the zest from 1 orange. Add it to the bowl and stir to combine thoroughly.

Turn the mixer down to low and add 2 cups of flour. Mix only until the flour is incorporated. Gather the dough into ball, wrap in plastic, and refrigerate for 20-30 minutes to chill slightly.

Generously flour a clean work surface and your rolling pin and roll the chilled dough out to ¼ inch thickness. Use a 1½-2 inch round cookie or biscuit cutter to cut small circles out of the dough, gathering up the scraps, and re-rolling and cutting until all the dough has been used. Place the dough circles 1 inch apart on parchment lined baking sheets.

Use your thumb to make a small indentation into the top of each dough circle. Fill the dent with ¼ teaspoon of orange marmalade. Bake the cookies at 375 degrees for 10-12 minutes until the edges just turn golden brown.

Cool the cookies completely on a wire rack. When the cookies are cool, melt ¾ cup of good dark chocolate chips and 2-4 Tablespoons of butter in the microwave. Use the microwave in 20 second cycles stirring each time until the chocolate has melted, is glossy, and easily dip-able. I used 4 Tablespoons of butter total.

Dip half of each cookie into the chocolate and then place on waxed paper until the chocolate sets. If your kitchen is warm, you might need to transfer the cookies on waxed paper lined trays to the refrigerator to get the chocolate to harden.

Makes about 4 dozen amazing cookies!