Idiot's Kitchen Recipe – Chewy Chocolate Orange Cookies

Recipe from www.idiotskitchen.com – Adapted from Serious Eats

Ingredients:

2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 cup unsweetened cocoa powder
2 sticks (1 cup) butter, softened at room temperature
2 2/3 cups sugar
2 eggs
2 teaspoons vanilla extract
2 Tablespoons orange juice, freshly squeezed
Zest from 1 orange – at least 2 teaspoons, finely grated

In a medium bowl, combine 2 cups flour, 1 teaspoon baking powder, 1 teaspoon salt, and 1 cup unsweetened cocoa powder. Whisk together to combine and to remove any clumps.

In a large bowl or the bowl of a mixer, combine 2 sticks (1 cup) of softened, room temperature butter and 2 2/3 cups sugar. Beat or cream the butter and sugar together at medium speed until pale yellow, light, and fluffy. Add 2 eggs and 2 teaspoons of vanilla and mix to combine. Stir in 2 Tablespoons of fresh orange juice and the finely grated zest (at least 2 teaspoons but more is even better – use the whole orange) from the orange.

With the mixer on the lowest speed, slowly add the cocoa/flour mixture and stir only until the dry ingredients have combined with the wet. Do not over stir. Be sure to scrape down the sides and bottom of the bowl.

Cover the bowl with plastic wrap and refrigerate for 30 minutes to chill the dough.

Preheat the oven to 350 degrees. Line cookie sheets with parchment paper and drop the chilled dough with a tablespoon or small ice cream scoop onto the pans. Leave one inch of space around each cookie for it to expand.

Bake at 350 degrees for 12 minutes. The tops of the cookies will still be quite fluffy when fully baked but they will set up as the cookies cool. Let the cookies rest on the pans for 5 minutes to hold their shape and then move them to a wire rack to cool.

Makes about 4 dozen cookies. Store in an airtight container for maximum softness.