

# Chocolate Orange Cookies

## Ingredients:

- 1 cup butter, softened
- 1/2 cup confectioner's sugar
- 1 teaspoon orange juice
- 1 tablespoon orange zest
- 2 cups all purpose flour
- 1/2 teaspoon salt
- 1 cup dark chocolate, finely chopped
- 1/2 cup candied orange peel



## Directions:

Preheat oven to 325 degrees. Prepare a baking sheet by lining it with a silicone liner or parchment paper. Set aside.

In a large bowl, use a hand-held mixer to cream together the butter and the sugar until light and fluffy.

Add the orange juice and orange zest. Beat into the butter mixture.

Add the flour and salt. Beat until just incorporated.

Add the chocolate and the candied orange peel. Beat until just mixed through.

Divide the cookie dough into three equal portions. Place two portions aside, and keep them covered they don't dry out.

Lightly pat the cookie dough into a ball and place it between two sheets of parchment paper. Using a rolling pin, roll the dough out to slightly less than 1/2 inch thick.

Cut rolled dough into rounds using a cookie cutter. (I used a 1 1/2 inch round cookie cutter.) Transfer to baking sheet, leaving 2 inches of space between each cookie. Round up remaining dough and roll again until dough is used up. Repeat with the other two portions of cookie dough.

Bake for 13 minutes. Remove from oven and allow to cool on the baking sheet for 2 minutes. Transfer to a wire cooling rack to finish cooling.