

Dark Chocolate Orange and Candied Ginger Cookies

Ingredients:

- 1 stick plus 2 TBS unsalted butter,
- 1 cup granulated sugar
- 1 large egg
- 1 tsp pure orange extract
- 1 cup all purpose flour
- 6 TBS unsweetened cocoa powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup dark chocolate chips
- $\frac{1}{2}$ cup chopped Paradise Crystallized Ginger



Directions:

In a bowl using a hand or stand mixer, cream the room temperature butter with the sugar until totally combined and light in color (give it several minutes of mixing).

Add the egg and orange extract and continue mixing until fully combined and smooth.

In a second bowl, stir together the flour, cocoa powder, and salt. Add the dry ingredients to the wet ingredients in 2-3 additions with the mixer on low, stopping when just a few flour streaks remain.

Using a non-stick spatula, fold in the chocolate chips and candied ginger. Scrape down the sides of the bowl, cover with plastic wrap, and refrigerate for 2-3 hours OR place in the freezer for about 45 minutes.

Preheat oven to 350F. If you are using Air Bake cookie sheets, don't grease them beforehand. For all other types of pans, line with parchment paper and set aside.

When the dough is chilled, spoon out small amounts and roll them into small balls. Place balls at least 2 inches apart on the baking sheet, and return remaining dough to the refrigerator.

Bake for 8-10 minutes or until cookies are set. Be careful not to overbake them.

Allow the cookies to cool on the sheet for about 5 minutes before attempting to move them to a cooling rack with a spatula.

Repeat baking steps with remaining dough. Make sure you don't use hot baking sheets for the new batches. (I like to put my hot pans outside on a cold day, or you can stick 'em in the fridge or freezer!)