

Candied Orange Cookies

Ingredients:

- 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 cup brown sugar
- 1/4 cup cocoa powder
- 1/4 cup butter, softened
- 2 large eggs
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 2 cups quick oats
- 1 cup candied orange peel
- 1/2 cup mini chocolate chips

Directions:

Preheat the oven to 350 degrees.

In a large bowl, use a handheld mixer to cream together the flour, baking soda, brown sugar, cocoa, butter, eggs, honey, and vanilla extract until well combined.

Next, fold in the oats, 3/4 cup of the candied orange, and chocolate chips.

Using a small cookie scoop, or ice cream scoop, to create mounds of cookie batter, position each cookie about two inches apart on a parchment or silpat lined baking sheet.

Top each cookie mound with a few pieces of the remaining candied orange.

Bake for 14 minutes.

Remove from oven and immediately transfer to a wire cooling rack to cool down.



