

Double Chocolate Orange Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
½ Cup (42g)	Cocoa Powder
2 Tsp	Baking Soda
½ Tsp	Salt
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1½ Cup (24 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
2 Tblsp	Orange Zest
1 Tsp	Vanilla Extract
1 Tsp	Orange Oil
½ Tsp	Fiori di Sicilia
2	Eggs, Large @ Room Temp
8 Oz (227g)	Almonds; Slivered, Unsalted, Roasted/Toasted, & Coarsely Chopped, OR Cacao Nibs, 1 Cup (120g)
8 Oz (227g)	Chocolate Chips/Chunks, OR 4–8 Oz of Chocolate Baking Bar, Grated/Shaved (60%+ Cacao)
~1 Cup	Turbinado Sugar (Optional Coating – Nice Crunch after Baking)

Yield: ~60 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Soda, Salt, and Cocoa Powder.
2. In Mixer Bowl cream Butter and Sugars until mixture is uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla, Orange Oil, and Fiori di Sicilia and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
6. Add Almonds and Chocolate Chips/Baking Bar and beat until evenly mixed.
7. Cover and refrigerate dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheets with Parchment Paper.
9. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and “drop” Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
Note: If using the Turbinado Sugar, Roll Scoops/Balls in Turbinado Sugar before placing them on the Cookie Sheet.
10. Bake 12 minutes or until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

- Extra-Extra Orange Flavor – I add 8 Oz (227g) Orange “Jammy” Bits (from King Arthur) with the Almonds and Chocolate.
- “Jammy” Bits are made from fruit, sugar, and pectin (like gummies or fruit leather). Some Bits at the Cookie edge do melt and make little melt pools that will distort the Cookie edge. To fix, while Cookies rest on the Cookie Sheet, use a knife to push the melt pools back into Cookie edge and reshape Cookie to a Round.