



Chocolate Chip & Orange Cookies

Chocolate Week

17 - 23 October 2023

These are a nice easy cookie to make and when the weekends are now a bit cooler and children need entertaining they are an easy and fun way to introduce them to baking.

At a Glance

Makes approximately 12 large cookies

Prep time 15 minutes

Cooking time 10-12 minutes

Ingredients

100g good quality dark cooking chocolate

125g salted butter

100g granulated sugar

75g soft brown sugar

1 medium egg

1tsp vanilla essence

grated zest of 1 orange

125g plain flour

25g cocoa powder

½ tsp baking powder

50g white chocolate for decorating
(optional)



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Method

1. Heat the oven to 190°C fan. Line 2 baking sheets with baking parchment. Chop chocolate into little chunks and set aside.
2. Heat the butter in a small pan very gently until just melted. Meanwhile, put the 2 types of sugar into a mixing bowl. Pour the melted butter on top of the sugars and beat with a wooden spoon (you can use an electric mixer for this)
3. Add the egg, vanilla and orange zest and beat well
4. Sift in the flour, baking powder and cocoa powder, stir well and lastly add the chopped chocolate
5. Dot heaped pudding spoonfuls of the mixture over the lined baking sheets, leaving plenty of room for spreading while baking
6. Bake for 10 minutes and check, your tray may need turning for even baking. Don't let the edges burn. They should have a shiny surface with lots of little cracks in the top.
7. Leave to harden up and move to a cooling wire to fully cool
8. Decorate with melted white chocolate either using a piping bag or drizzling from the end of a fork for a more rustic look, this is the fun bit so just have a go.

Aud's tasting notes

This recipe comes from Hugh Fearnley-Whittingstall's book, The River Cottage Family cookbook, but i have adapted it to make them extra chocolaty and added the orange for an extra special taste.

