

Dark Chocolate Orange Shortbread Cookies

Poetry & Pies

prep time: 10-15 minutes

bake time: 10-15 minutes (depending on size of cookie)

total time: 30 minutes

servings: 20-30 cookies



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- 1 cup (227g) unsalted European style butter, softened
- ⅔ cups (87g) powdered sugar
- 1 tablespoon (13g) [vanilla extract](#)
- 1 tablespoon (about 6g) finely grated orange zest (about 1 large orange)
- 6 ounces (170g or 1 cup) [dark chocolate chips](#) or chopped dark baking chocolate (can sub semisweet or milk)

Instructions

1. Preheat oven to 350F/175C. Line a [baking sheet](#) with [parchment paper](#) or a [silicone mat](#).
2. Finely zest your orange(s) using a [microplane zester](#).
3. In a small bowl, whisk together flour and salt. Set aside. (Optionally, you can just add the flour and salt to the butter once it's blended).
4. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add ⅔ cup powdered sugar and

mix on high until light and fluffy, about 1 minute. Add vanilla then mix, starting on low then increasing to high to fully incorporate.

5. Scrape the bowl then sift in the flour. Add the orange zest and mix on low until fully incorporated. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
6. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, form into a disc, sprinkle both sides lightly with flour, then roll out between two pieces of [parchment paper](#).
7. Roll to about ¼ inch thick. Cut into [circles](#) or desired shape. Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
8. Bake 10-12 minutes (up to 15 for larger cookies), until the edges just begin to turn golden. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.
9. While cookies cool, melt your chocolate. You can use the microwave at half power in 30 second increments or a double boiler (which for me is just a heatproof bowl set over a saucepan with 1" of simmering water over low heat). With a double boiler, stir constantly until the chocolate is mostly melted then remove from heat and stir until smooth.
10. Once cookies are completely cooled, dip gently into the chocolate. I dipped about $\frac{2}{3}$ of the cookie, but you could pour chocolate on top or dip just the top of the cookie. Totally up to your aesthetic. Place on a parchment lined cookie sheet and let the chocolate dry completely (you can speed this up by placing the pan in the freezer for 5-10 minutes).

Enjoy! Cookies will last, covered, for 3-5 days. An airtight container will actually cause them to soften after a day, so I prefer keeping these on a plate covered with foil.