

# Double Chocolate Orange Cookies

Poetry & Pies

**prep time:** 10 minutes

**bake time:** 12-14 minutes

**total time:** 24 minutes

**yields:** 24-30 large cookies



## Ingredients

- 2 cups (272g) all-purpose flour\*, spooned then leveled (see note)
- ¾ cup (64g) unsweetened cocoa powder
- 1 teaspoon (5g) baking soda
- 2 tablespoons (20g) cornstarch
- 1 teaspoon (6g) sea salt (reduce to ½ teaspoon if using salted butter)
- 1 cup (227g) unsalted European style butter\*\*
- ¾ cup (150g) brown sugar, packed
- 1 cup (200g) granulated sugar
- 1-2 tablespoons (6-12g) finely grated orange zest\*\*\*
- 2 eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2-3 cups (340-510g) semi-sweet chocolate chips (or your favorite kind)

## Instructions

1. Preheat oven to 350F/175C and line a cookie sheet (or sheets) with [parchment](#) (or use a [silicone mat](#) to help reduce your carbon footprint!). Optionally, you can do this after chilling the cookies for 1 hour or up to 2 days.
2. Using a [microplane zester](#), zest orange (avoid the white pith—it's bitter). Stir into the granulated sugar in a small bowl, until fragrant. Set aside.
3. Whisk together your flour, cocoa powder, baking soda, cornstarch, and salt. Set aside.

4. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand mixer), beat butter on high until smooth, about 30 seconds.
5. Add the brown sugar and orange-flavored granulated sugar and beat on high for at least 3 minutes, until it gets lighter and fluffier and the sugar starts to dissolve. Scrape the bowl as needed, at least once during this 3 minutes.
6. Add the eggs, one at a time, and beat on medium until well blended, about 30 seconds. Add the vanilla and beat on medium until blended.
7. Add the flour mixture and beat on low until nearly combined. Don't worry if there are some streaks of flour, as the next step takes care of that.
8. Using a spatula or wooden spoon, stir in the chocolate chips. I like to add somewhere between 2-3 cups.
9. Optionally, chill the dough. This creates a chewier yet sturdier cookie and is recommended but not necessary. Cover and chill the dough at least an hour or up to 2 days. I found that chilling overnight was perfect. If you're in a rush, you could form them into balls and freeze them for 20 minutes.
10. When ready to bake, use a spoon or [large cookie scoop](#) to scoop about 3 tablespoons of dough and form into a ball (if using a cookie scoop, you can just release it right onto the pan).
11. Bake for 12-14 minutes, until the tops of the cookies are no longer shiny (or there's just a tiny bit of shine around the chocolate chips).
12. Let cool on the pan about 10 minutes, then either enjoy or remove to a [wire rack](#) to cool completely.

*Enjoy!*

*Store leftovers in an airtight container on the counter. Dough can be formed into balls and frozen in an airtight container up to 2 months. Bake straight from freezer.*

*\*Be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*

*\*\*European butter is best! It has less water and makes a better cookie, in my opinion.*

*\*\*\*In addition to orange zest, you can add one teaspoon orange extract (or orange essence), but the flavor may not be as natural as using zest alone.*