

Dark Chocolate Orange Icebox Cookies

Yield: 24 cookies

Ingredients:

¾ cup (1 ½ sticks) unsalted butter, softened to room temperature
⅔ cup granulated sugar
1 large egg, at room temperature
1 teaspoon pure vanilla extract
2 cups plus 2 tablespoons all-purpose flour
¼ teaspoon Kosher salt
2 tablespoons orange juice
2 teaspoons orange zest

For the chocolate topping:

8 ounces semi sweet chocolate, chopped
Dried orange slices
Sea salt for sprinkling on top



Steps

- Step 1:** In the bowl of an electric mixer fitted with paddle attachment, combine butter and sugar until smooth and fluffy. Add the egg and vanilla and blend again until incorporated. Scrape down the sides of the bowl. The mixture should be fluffy.
- Step 2:** Add the salt and flour and stir on medium speed until combined. Make sure you stop often to scrape down the sides and bottom of the bowl. Add the orange juice and zest and stir just until combined.
- Step 3:** Get two pieces of parchment paper. Divide the dough in half on each sheet of parchment paper. Shape each half into a 7-inch long by 2 ½-inch wide log then use the paper to wrap the dough. Chill for about 3 hours.
- Step 4:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
- Step 5:** Slice the dough logs into ¼ - ½ - inch slices (depending on if you like thicker cookies) and place slices on prepared pans leaving 1-inch space apart. Bake for 10-14 minutes or until the edges just start to turn golden brown (this also depends on how thick you sliced the cookies) - be careful not to over bake.
- Step 6:** Place chocolate in a microwave-safe bowl and heat in microwave in 20 second increments, stirring in between, until the chocolate is completely melted.
- Step 7:** Cool cookies on a sheet pan for a few minutes before transferring them to wire racks to cool completely. Once fully cooled, dip each cookie into the melted chocolate and add the candied/dry orange slices and sprinkle with sea salt.. Allow chocolate to dry before serving.