

## Mormor Orange Chocolate Chip Cookies

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Yield: About 3 dozen large cookies

### What You'll Need:

2 cups (240 grams) all-purpose flour

1 teaspoon salt

1 teaspoon baking soda

2 sticks (8 ounces) unsalted butter, melted

3/4 cup (150 grams) dark brown sugar (packed)

3/4 cup (145 grams) granulated sugar

Zest of 1 orange

2 eggs

2 teaspoons vanilla extract

3 to 4 Lindt Intense Orange chocolate bars, chunked into pieces

Chocolate chips (add as you see fit. or don't.)

### What You'll Do:

1. Whisk the flour, salt and baking soda together in a medium bowl.
2. In a stand/hand mixer, blend the melted butter, both sugars and orange zest together until it starts to lose the greasy appearance. This will take a few minutes. Breathe deeply over the bowl. Do you feel a little giddy? Do you wonder about the spelling and pronunciation of indictment? Doesn't orange smell refreshing?
3. Add the eggs, one at a time, beating until fully blended. Add the vanilla and mix further. Beat for 2 to 3 minutes until the batter is lighter and richer looking. Scrape down the sides a few times during the process.
4. Add the flour and mix until just blended.
5. Fold in the chocolate by hand.
6. Refrigerate the mixture for an hour or more.
7. Preheat the oven to 375 degrees F and line two baking sheets with parchment paper.
8. Scoop large spoonfuls (about 1 1/2 tablespoons worth) onto the baking tray. These spread, so plan accordingly. I cooked 4 per sheet.

9. Place in the oven. After 6 minutes take the pan out and slam it on top of your stove to smush the batter down and make a flatter, wrinklier cookie. Do it again at about 10 minutes. Be sure to rearrange the cookie sheets from top to bottom to ensure even cooking. In total, the cookies will bake about 13 minutes until deep golden brown.
10. Let rest on the baking pan for 2 to 3 minutes before moving them to a cooling rack. Revel in them.