Orange-flavoured Cookies

When I make these cookies they just disappear in a single day. The taste of chocolate and orange is a fantastic combination. Soft, tasty and easy to prepare.

INGREDIENTS :

270 g of margarine for cakes (or room temperature butter)

180 g of sugar

2 teaspoons of vanilla paste (or 3 packages of vanilla sugar)

3 eggs

450 g of flour

1 package of baking powder

225 g thermo-stable chocolate drops (or fine chopped baking chocolate)

Peel of one orange (or one and a half for more intensive taste)

PREPARATION :

1 . put the sugar, vanilla paste and margarine into a bowl and mix everything well for ca 5-7 minutes…

2 . while mixing, take the margarine away from the edge of the bowl with a spatula several times …

3 . add egg by egg while mixing and mix everything well …

4 . add the flour, baking powder, and orange peel and mix everything well…

5 . add chocolate drops and stir well with the spatula …

6 . put the prepared mixture into the fridge for min 2 hours…

7 . form balls sized as Raffaello balls with wet hands, or take the mixture with a mini spoon for ice-cream directly on the parchment paper (SEE THE VIDEO) …

8 . line the balls on the tray leaving sufficient space between them …

9 . put the cookies in the pre-heated oven on 180 degrees ca. 12 – 15 minutes, depending on your oven. Cookies are baked when they get a golden colour and when you can pick them up from the parchment paper.

NOTE AND ADVICE :

If you do not have thermo-stable chocolate drops, you can use baking chocolate.

I am not sure whether you can use milk chocolate, as it melts quickly and burns fast (but if somebody tries it, write to me about your results in the inbox of my FB page) …

Be careful about the space during baking!!!

Be careful that your cookies do not burn and follow the time of the first baking.

Keep the cooled cookies in a closed box for cookies.

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