

ORANGE

Chocolate Chip Cookies

{makes 4-ish dozen}

INGREDIENTS:

- zest from one orange
- 1 cup sugar
- 1 cup brown sugar, packed
- 1 1/3 cup butter, at room temperature
- 2 eggs
- 2 t vanilla
- juice from half an orange
- 3 cups flour
- 1 t baking soda
- 1 t kosher salt
- 2 cups semi-sweet chocolate chunks

DIRECTIONS:

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper. Rub the zest from one orange into the granulated sugar until moistened and orange scented.
2. Make the dough, f'sho. Using an electric mixer cream the butter and sugars together until fluffy. Add the eggs, vanilla, and juice from half the orange. Mix until all combined.
3. In a separate bowl, whisk together the flour, baking soda and salt. Add the dry ingredients to the sugar mixture and beat until smooth and everything is combined. Stir in the chocolate chips. Chill in the fridge for at least 30 minutes or over night.
4. Place heaping teaspoons of cookie dough a couple inches apart on the prepared baking sheets. Bake for 8-10 minutes or until the edges are golden and the center is light still, but no longer shiny. Remove cookies from the oven and transfer to a wire rack until cool. Eat a few while warm and then save the rest for later!

