

Orange Cookies Dipped in Chocolate



Ingredients

l cup candled orange peel chopped ()
O.5 cup confectioners sugar
8 ounces chocolate dark chopped ()
2 cups flour all-purpose
1 tablespoon orange juice
1 orange zest (zest)
0.5 teaspoon salt

1 cup butter unsalted room temperature (2 sticks) ()

	0.5 tablespoon vanilla extract	
Equipment		
	baking paper	
	oven	
	double boiler	
	baking pan	
Directions		
	Cream the butter and the sugar.	
	Mix the flour and the salt.	
	Mix the dry ingredients into the wet until it starts forming larger clumps.	
	Mix in the candied orange, orange zest, orange juice and vanilla extract.	
	Form the dough into the shape that you want, wrap it in plastic and let it chill in the fridge for at least an hour. (I did a rectangular log but you could also do a circular log.)	
	Cut the log into 1/4 inch thick slices and place on a parchment lines baking pan with one inch of space between them.	
	Bake in a preheated 325F oven until they just start to turn lightly golden brown on top, about 15-20 minutes.	
	Let cool completely.	
	Melt the chocolate in a double boiler.1	
	Dip the cookies into the chocolate and place on a sheet of parchment paper and let cool until the chocolate sets. (Feel free to chill them in the fridge to help it set quicker.)	
Nutrition Facts		
	PROTEIN 3.96% FAT 54.58% CARBS 41.46%	

Properties

Glycemic Index:6.25, Glycemic Load:6.55, Inflammation Score:-3, Nutrition Score:3.958695653988%

Flavonoids

Hesperetin: 0.08mg, Hesperetin: 0.08mg, Hesperetin: 0.08mg, Hesperetin: 0.08mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 193.68kcal (9.68%), Fat: 11.81g (18.17%), Saturated Fat: 7.19g (44.94%), Carbohydrates: 20.19g (6.73%), Net Carbohydrates: 18.72g (6.81%), Sugar: 9.88g (10.98%), Cholesterol: 20.62mg (6.87%), Sodium: 57.81mg (2.51%), Alcohol: 0.09g (100%), Alcohol %: 0.3% (100%), Caffeine: 7.56mg (2.52%), Protein: 1.93g (3.85%), Manganese: 0.26mg (13.17%), Copper: 0.19mg (9.32%), Iron: 1.63mg (9.04%), Selenium: 4.33µg (6.18%), Magnesium: 24.5mg (6.12%), Fiber: 1.47g (5.86%), Vitamin B1: 0.09mg (5.78%), Folate: 19.71µg (4.93%), Vitamin A: 244.75IU (4.9%), Phosphorus: 43.18mg (4.32%), Vitamin B2: 0.06mg (3.73%), Vitamin B3: 0.73mg (3.64%), Zinc: 0.4mg (2.66%), Potassium: 87.42mg (2.5%), Vitamin E: 0.29mg (1.9%), Vitamin K: 1.4µg (1.34%), Calcium: 12.82mg (1.28%), Vitamin C: 1.03mg (1.25%)