

Orange and Chocolate Cookies



FOR 20 COOKIES

PREPARATION TIME 20 MIN

COOKING 8 MIN

Ingredients

220g t55 flour
1/2 sachet baking powder
50g white sugar
1 sachet vanilla sugar
100g salted butter

200g dark chocolate
1 tablespoon honey
1 egg
100g candied orange peel cube *
Fleur de sel

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat oven to 180°C or 200°C.
- 2 Melt the butter.
- 3 Mix the dry ingredients: flour, baking powder and sugars.
- 4 Add a spoonful of honey and a whole egg. Mix well.
- 5 Add the orange cubes to the dough and the chopped chocolate.
- 6 Place ice-cream scoop-sized balls of dough on parchment paper.
- 7 Drain the candied fruit and dust with flour. Add them to the dough without mixing too much.
- 8 Bake for 7 to 10 minutes: from the 7th minute onwards, keep an eye on the oven and remove as soon as the top begins to brown.
- 9 Cool on a wire rack, crush lightly and sprinkle each cookie with a pinch of fleur de sel.