



White Chocolate Orange Cookies

Sarah's servings: 18, Sarah's skill: Easy, Baking time: 12 mins

Ingredients

150g Soft Unsalted butter
80g Light brown sugar
80g Granulated sugar
1 tsp Vanilla extract
1 Large egg
230g Plain flour
1/2 tsp Bicarbonate of soda
1 White chocolate orange
Zest of 1 orange

Bag of mini white chocolate orange segments for decoration (optional)

Method

- Line 2 baking trays with parchment and set aside.
- Put the butter, brown sugar and granulated sugar in the bowl of a mixer. Mix together until light and fluffy then add the egg.
- Once the egg is incorporated add the flour and bicarbonate of soda gradually until a soft dough forms.
- Finally roughly chop the white chocolate orange, zest the orange and add to the bowl and mix.
- Put the dough into the fridge for at least 1 hour.
- When you are ready to bake the cookies pre-heat the oven to 190 degrees centigrade (170 fan) or gas mark 5.
- Take the dough out of the fridge and roll into walnut size balls (approx 30g each) and place on the prepared baking trays. I baked 3 on a tray as they do spread.
- Bake for 10-12 minutes until they are just browning around the edges. Leave to set for a few minutes before moving to a cooling rack to completely cool.
- The recipe makes approximately 21 cookies.