

Chocolate orange shortbread (14 biscuits; 2 hours)

Adapted from <https://www.janespatisserie.com/2019/11/13/chocolate-orange-shortbread-cookies/>

For the dough

175g proper butter in small pieces
75g golden caster sugar
3½ tsp orange oil (e.g. Sainsbury's Valencian orange extract)

45g cocoa powder
75g cornflour

160g plain flour
120g dark chocolate (e.g. Green & Black's 85% or 70%)

Break or slice the butter into small pieces and microwave on full for 10 minutes. Put it aside to come to room temperature while you chop the chocolate into small chunks (less than 1 cm² otherwise it interferes with rolling out the dough).

Cream together the butter and sugar (I find it easiest pressing the back of a spoon into the mixture), then mix in the orange oil.

Add the cocoa powder and cornflour mixing after each, then add the plain flour and mix again to start forming a soft dough. When it would be easier to knead with hands, add in the chocolate chips and knead them through the dough – try to get a fairly even mix without kneading for a long time.

For the assembly

sprinkles of flour
sprinkle of caster sugar

Line a couple of baking trays with baking paper and dust the worktop with plain flour.

Roll the dough out to 1cm thick or slightly less, cut out biscuits with a 6cm cutter (re-roll dough as needed, scraps are available for consumption once you reach 14 biscuits), and place on the trays.

Chill in the fridge for at least 30 min.

Preheat the oven to 160 degrees, and bake straight from the fridge for 18 minutes. Remove from the oven, sprinkle with sugar, and leave on the trays for 5 min before transferring to a wire rack until completely cool.