

Chocolate orange shortbread (14 biscuits; 2 hours)

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

For the dough

75g golden caster sugar
175g proper butter in small pieces
3½ tsp orange oil

45g cocoa powder
70g cornflour

165g plain flour

150g dark chocolate

Break or slice the butter into small pieces if it isn't already, and chop the chocolate into small chunks (less than 1 cm²).

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, mix well, then add the plain flour and mix again to form a dough (at some point it becomes easier to knead with hands). Add the chocolate chips and knead them through the dough.

For the assembly

sprinkle 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 about 1cm thick, 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.