

Chocolate Orange Cookies

This no chill cookie dough recipe with cocoa powder makes soft chocolate cookies topped with an orange icing and a drizzle of chocolate.

Chocolate Orange Cookies Ingredients

- 6 tablespoons butter, softened
- 6 tablespoons superfine sugar
- 1 egg
- 1 tablespoon milk
- 1 ½ cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder

Orange Icing

- 1 cup powdered sugar, sifted
- 3 tablespoons orange juice (add 1 tablespoon at a time)

Chocolate Drizzle

- semi-sweet or dark chocolate, melted to drizzle on top of icing

How to Make Chocolate Orange Cookies (18 cookies)

Preheat oven to 350 degrees Fahrenheit. Line 2 cookie sheets with a sheet of baking parchment paper.

Beat together the butter and sugar until the mixture is light and fluffy. Beat in the egg and milk until well-combined.

Sift the flour and unsweetened cocoa powder over the bowl with the butter mixture. Then, gradually mix together to form a soft dough. Use your fingers to incorporate the last of the flour and bring the dough together.

Roll out the dough on a lightly floured surface to ¼ inch thickness. Use a 2-inch fluted cookie cutter to cut out cookies.

Place the cookies on the prepared cookie sheets and bake for 10-12 minutes or until golden. Check the cookies at 10 minutes.

Let the cookies cool on the cookie sheet for 2-3 minutes before moving the cookies to a wire rack to cool completely and become crisp.

For the icing, sift the powdered sugar into a bowl. Stir in enough orange juice (add one tablespoon at a time, so you do not make the icing too thin) to form an icing that coats the back of the spoon.

Swirl a spoonful of icing on each cookie and let dry to set.

After the icing is set, melt the chocolate in a microwave-safe cup or bowl on high for 30 seconds to a minute just to soften it. Then, stir the warm chocolate until it is smooth.

Drizzle the melted chocolate across the icing and let dry to set before serving.



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