

Recipe: Orange-Chocolate Cookies

From: Tish Noble

1 stick unsalted butter

1/3 cup light corn syrup

2 Tbs frozen orange concentrate

1 Tbs orange zest, chopped

2/3 cups packed dark brown sugar

1 cup flour

1 cup finely chopped pistachio nuts

6 oz chopped bittersweet chocolate

Makes: 4 Dozen

- ① Heat butter, syrup, orange conc, zest + sugar in med. saucepan over med heat to boiling.
- ② Remove from heat, gradually stir in flour + nuts.
- ③ Cool completely, stir in chocolate.
- ④ Preheat oven to 375°. Line cookie sheets w/ foil + butter them.
- ⑤ Drop level tsp of batter 3 inches apart.
- ⑥ Bake 8-10 minutes.
- ⑦ Cool 5 minutes, remove to wire racks to cool completely.