

Chocolate Orange Whipped Shortbread Cookies

Prep Time: 20 mins

Total Time: 40 minutes

Servings: 60 cookies

Cook Time: 20 mins

Ingredients

1	lb	butter
2	tbsp	orange zest
2-3	tbsp	freshly squeezed orange juice
1	cup	icing sugar
1/2	cup	corn starch
2 2/3	cups	flour
1/3	cup	cocoa powder

Directions

Step 1: Whip butter, orange zest, and orange juice with an electric mixer until glossy.

Step 2: Add icing sugar and corn starch and whip for about 5 more minutes.

Step 3: Combine flour and cocoa powder and add to the butter mixture in small amounts, while continuing to whip with mixer. Total whipping time should be around 15 minutes.

* The final dough will be very thick and small hand mixers may not be strong enough when all the flour is added. If this is the case, finish stirring with a wooden spoon.

Step 4: Garnish with orange sprinkles, candied cherry slivers, or pecans.

Step 5: Bake at 300F until edges are barely turning brown, about 12-15 minutes.

