Orange Choc Chip Cookies

A simple twist on the classic choc chip cookie. It’s a refreshing and decadent cookie that combines zesty citrus and rich chocolate. The tangy flavour of orange pairs perfectly with the deep, sweet notes of chocolate, creating a balanced and indulgent treat.

Recipe provided by Junda Khoo as part of the Guardian Feast App Partnership. Download Feast on the App store for Apple iOS or Google Play for Android.

Ingredients

Butter Mixture

250g Black & Gold salted butter, softened

100g Black & Gold brown sugar

60g Black & Gold raw sugar

1 tsp vanilla essence

1 egg

Flour Mixture

375g Black & Gold plain flour

60g corn flour

1 tsp baking powder

1 tsp Black & Gold bicarbonate of soda

6 tbsp Black & Gold vegetable oil

Zest of 2 oranges

400g Black & Gold chocolate chips

Decoration

1 punnet of strawberries

Method:

1. In a bowl or electric mixer, beat butter, brown sugar, raw sugar, vanilla essence and egg until evenly combined.
2. In a separate bowl, combine the plain flour, corn flour, baking powder and bicarbonate of soda.
3. To make the cookie dough, gradually add the flour mixture and oil to the butter mixture and stir until well combined.
4. Fold in the zest of two oranges and chocolate chip with a spatula/spoon until well mixed. Cover with plastic wrap and refrigerate overnight.
5. Preheat oven to 180 degrees Celsius and line baking trays with parchment paper.
6. Scoop tablespoon-sized balls of cookie dough (roughly 4cm) and space them evenly on the baking trays, leaving space for spreading.
7. Bake them for 10-12 minutes or until golden brown (you may need to bake them in batches depending on your oven and tray space – if so, keep the dough refrigerated between batches)
8. Once baked, let cookies cool for 5 minutes on the tray before transferring to a wire rack to cool completely.
9. Serve with fresh strawberries and store excess cookies in an airtight container or cookie jar.