

GIADZY

Chocolate-Dipped Orange Ricotta Cookies

BY GIADZY

Category

Dessert

Servings

40

Prep Time

20 minutes

Cook Time

15 minutes

Ingredients

For The Cookies:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 stick unsalted butter, softened
- 2 cups sugar
- 2 eggs
- 1 (15-ounce) container whole milk ricotta cheese, drained of any excess liquid
- 3 tablespoons fresh orange juice, from one navel orange
- 1 teaspoon orange zest, from one navel orange

For The Chocolate:

- 10 ounces semisweet chocolate (2 1/2 4-ounce bars), chopped fine
- Extra orange zest, if desired, for garnishing

Instructions

In a medium bowl combine the flour, baking powder, and salt. Set aside.

In the large bowl combine the butter and the sugar. Using an electric mixer, beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, beating until incorporated. Add the ricotta cheese, orange juice and orange zest. Beat to combine. Stir in the dry ingredients. Cover the dough and refrigerate for one hour before baking, and up to overnight.

Preheat the oven to 375 degrees F.

Line 3 baking sheets with parchment paper. Spoon the dough (about 2 tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

To prepare the chocolate for dipping, place the finely chopped chocolate in a microwave-safe bowl. Microwave on 50% power for 30 seconds, then stir. Continue to microwave in 15-second intervals, stirring well after each, until the chocolate is mostly melted, but with some small unmelted pieces remaining. Stir until completely smooth; the residual heat should melt the remaining bits and help temper the chocolate, which will help create a nice hardened chocolate on the cookie once set..

Dip half of each cooled cookie into the melted chocolate, letting any excess chocolate drip off. Place the dipped cookies back on the parchment-lined baking sheet, and top with orange zest if desired. Allow the cookies to sit at room temperature until the chocolate has hardened, about 30 minutes. You can also place in the refrigerator to set more quickly.