

# Orange Chocolate Chip Cookies

Yields 4 dozen

## Ingredients:

- 3 1/4 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoons baking powder
- 1/2 teaspoons baking soda
- 1 teaspoons salt
- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup packed light-brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoons orange extract
- 1 tablespoon orange zest
- 1 cup milk chocolate chips
- 1 cup semi-sweet chocolate chips

## Directions:

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper or a silicone baking mat; set aside.
2. In a medium bowl, flour, cornstarch, baking powder, baking soda and salt.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat butter and sugars on medium-high until light and fluffy, about 2-3 minutes. Beat in the eggs, one at a time, until well combined. Beat in vanilla, orange extract and orange zest until well combined. Gradually add flour mixture to the sugar mixture at low speed, beating just until incorporated.
4. Gently fold in the chocolate chips.
5. Drop tablespoons of batter onto prepared baking sheet.

6. Place into oven and bake until outside is crackly but the center is still moist, about 9-11 minutes.
7. Remove from oven and cool on a wire rack.

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