

Candied Orange and Hazelnut Spiced Dark Chocolate Cookie

Swick

Makes 12 large cookies | Active Time: | Total Time:

Chef's Notes

A #12 scoop = 2.5 oz [5 tbsp or 1/3 cup]

These cookies are eaten when best fresh. The batter will keep in the refrigerator for 2 days.

Step 1: Prepare Mixture and Bake

- 40g all-purpose flour
- 1g baking powder
- 1g cinnamon powder
- 50g hazelnut powder, roasted
- 1g sea salt
- 180g whole eggs
- 250g granulated sugar
- 10g vanilla extract
- 445g bittersweet dark chocolate 61% to 72%
- 50g unsalted butter, melted
- 75g crushed whole hazelnuts, walnuts, pecans, or peanuts
- 75g candied oranges, diced
- Confectioners' sugar for dusting as needed

Scale the ingredients and bring them to room temperature.

Sift the dry ingredients, then add the roasted hazelnut powder.

Whip the whole eggs, sugar, and vanilla by hand for about 2 minutes in a mixing bowl.

Melt the chocolate and butter together in a microwave at 50% power, or over a double boiler.

Add the melted chocolate and butter to the egg mixture. Gently fold in the dry ingredients.

Refrigerate the mixture for 30-40 minutes.

Preheat the oven to 350°F/176°C.

Use a #12 scoop to form the cookies and space them evenly on a sheet pan lined with parchment paper.

Sprinkle the crushed nuts and candied orange on top. Dust with confectioners' sugar.

Bake for 10-12 minutes. Let cool and serve.