

## Chocolate-Dipped Orange Peel Cookies

<http://userealbutter.com/2008/06/11/chocolate-dipped-orange-peel-cookies-recipe/>

1/2 lb. butter, softened  
1/2 cup confectioner's sugar  
2 cups flour  
1/2 tsp salt (heaping for 8500 ft.)  
1 cup candied orange peel stored in syrup\*, drained and chopped  
1 orange, zest of  
1 tbsp orange juice  
1/2 tbsp vanilla extract  
8 oz. semi-sweet chocolate, chopped

\*People have had issues with the candied orange peel turning hard during baking. To remedy this, when you make your candied orange peel, store the peels in the syrup rather than drying the individual orange peel slices. You can dry the ones that you want to turn into orangettes, but for this recipe, keep them soft and moist in the syrup. This should help with the texture when baking.

Oven: 325°F (or for 8500 ft. preheat to 350°F and reduce to 325°F right as you put the cookies into the oven).

Beat the butter and sugar until creamy and smooth. Beat in the salt and flour until large clumps form. Add orange peel, zest, juice, and vanilla. Mix well and press the dough into a tight ball. Shape according to how you want your slices to come out (rectangles, squares, rounds, wedges), wrap in plastic wrap and refrigerate for a couple of hours. Slice the dough to 1/4 inch thickness and place on cookie sheet with enough space between for spreading. Bake 25-30 minutes or until golden (for 8500 ft. bake 20 minutes). Let cool completely on cooling racks. Melt chocolate gently (temper it if you will, but I am too lazy). Dip cooled cookies in chocolate or drizzle with chocolate and let cool until chocolate sets.

Makes about 42 1.5-inch square cookies at 3/8 to 1/4 inch thickness.