

Homemade Orange Milano Cookies

<http://userealbutter.com/2012/12/09/homemade-orange-milano-cookies-recipe/>
from *Real Snacks* by *Lara Ferroni*

1/2 cup (60 g) white whole-wheat flour or all-purpose flour
1/2 cup (60 g) white spelt flour or all-purpose flour
1/2 cup (60 g) ground millet or cake flour
1 tsp baking powder
1/2 tsp kosher salt
8 tbsps (1/2 cup) unsalted butter, room temperature
1/2 cup (110 g) powdered sugar, sifted
2 large egg whites (about 66 g)
2 tsps vanilla extract
1/4 cup (2 oz.) orange juice (or use milk if making mint milanos)
1/4 cup (2 3/8 oz.) heavy cream
6 ounces semi-sweet or milk chocolate, chopped
1 orange, zest of (or use 2 drops of peppermint oil if making mint milanos)

Preheat oven to 350°F. Sift the flours, baking powder, and salt together in a bowl and set aside. Place the butter and powdered sugar in the bowl of a stand mixer and beat with the paddle attachment until smooth and creamy (give it 2 minutes). Beat in the egg whites for about a minute until light. Beat in the vanilla and orange juice. Pour the sifted flour mixture into the butter mixture and beat on low speed until just combined.

Line two baking sheets with parchment paper. Put the cookie dough into a pastry bag fitted with a #806 plain tip and refrigerate for 5 minutes. Pipe 1/2-inch by 2-inch ovals onto the parchment, giving yourself at least an inch between each oval as the cookies will spread and rise in the oven. Bake 8-12 minutes or until just golden at the edges, rotating the baking sheets halfway (I forgot to do this). Mine took 12 minutes. Remove the cookies to a cooling rack. [Jen's OCD step: match your cookies into pairs of similar size.]

To make the chocolate filling, heat the cream in a small saucepan over medium flame until it just starts to steam. Remove from heat and whisk the chocolate into the hot cream until smooth. Stir in the orange zest (or if you want mint milanos, stir in peppermint oil).

Spread 1/2 tablespoon of filling on the flat side of one cookie and then sandwich the chocolate with the flat side of another cookie. Repeat until done. Makes 16-20 cookies.

Wanna make these gluten-free? Lara suggests replacing the white whole-wheat and white spelt flours with an equal amount of gluten-free all-purpose baking mix.

Wanna make these vegan? Lara says to replace the butter with an equal amount of coconut oil; the egg whites with 1 teaspoon freshly ground chia or flaxseed mixed with 1/4 cup water; and the heavy cream with an equal amount of coconut cream.