

Chocolate Orange Cookies (Orangenplaetzchen)

8 Tbs butter (1 stick), soft
1/2 c. light brown sugar
2 Tbs orange peel, grated
1/4 tsp salt
1 egg
1 oz semisweet chocolate, very finely chopped
1 3/4 c. flour

Glaze:

1 1/2 c. powdered sugar
2 Tbs orange juice
4 Tbs lemon juice

Cream butter, sugar, orange peel, and salt in a mixer at high speed for 1 to 2 minutes, until light and fluffy. Add the egg and beat 1 minute more at medium speed. Add the chocolate and the flour and beat at low speed just enough to combine. Divide the dough, flatten each half into a 6-inch circle, wrap in plastic wrap and chill for at least 2 hours or, better yet, overnight. When ready to proceed, preheat oven to 375 F. Roll out each circle of dough, one at a time, between sheets of lightly floured waxed paper until scant 1/4 inch thick. Sprinkle with flour once during rolling. Carefully peel off the top piece of paper and, using 2 1/2 inch round cutters, cut the dough-still on the bottom sheet of wax paper- into rounds but do not lift from paper. Slide the paper with dough onto a cookie sheet and set in the freezer for 5 minutes. Then use a small spatula to remove the cookies and space 1 inch apart on a lightly greased baking sheet. Bake the cookies in the middle of the oven for 8-10 minutes, or until lightly browned on the edges. Transfer at once to wire racks.

For the glaze: whisk the powdered sugar with the juices until smooth. Using a pastry brush, brush the glaze on the still warm cookies. As soon as glaze is hard you can store them with wax paper between the layers in airtight containers.