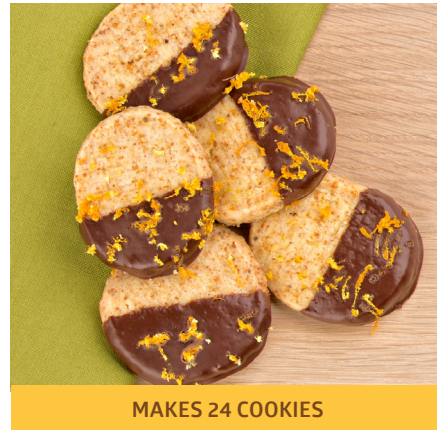


Chocolate-Dipped ORANGE SHORTBREAD COOKIES

1 c. butter, room temperature	½ c. candied orange peels, diced
½ c. sugar	1 tsp. orange zest
¼ tsp. vanilla extract	2 c. dark chocolate chips
1½ c. flour	
¼ tsp. salt	



MAKES 24 COOKIES

(Fold along the line)

1. Blend the butter, sugar, and vanilla extract together.
2. In a separate bowl, whisk together the flour, salt, orange peels, and orange zest, and combine it well with the butter mixture.
3. Form the dough into logs, wrap them in wax paper, and chill for at least 1 hour.
4. Preheat oven to 300°F, and line a cookie sheet with parchment paper. Cut the logs into ¼-inch slices, and bake until they start turning light golden brown, about 20-25 minutes. Place on a baking rack to cool, about 20 minutes.
5. Place the chocolate chips in a microwave-safe bowl, and heat on high for 1 minute. Stir, and then heat for 30 seconds; repeat until the chocolate is melted.
6. Dip each cookie halfway into the chocolate, and place on wax paper. Sprinkle extra orange zest for added flavor, and let cool.

For more sweet recipe ideas, visit www.americanlifestylemag.com/holidays.

(Cut along the line) ✂