

## SKILL LEVEL



PREP  
**45**  
MINS

BAKE TIME  
**10 - 15**  
MINS

MAKES  
**12 - 15**

## IN THE KIT

- Bag 1:** 140g caster sugar, 140g dark brown sugar, 50g plain flour
- Bag 2:** 150g plain flour, 50g cocoa powder, 1½ tsp baking powder, ½ tsp salt
- Bag 3:** 50g milk chocolate chips
- Bag 4:** 50g white chocolate chips
- Bag 5:** 25g sprinkles

**3 x A4 baking paper**

**1 x small piping bag**

## YOU WILL NEED

- 160g unsalted butter (melted)  
1 medium egg  
1 large orange  
3 x baking trays

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, dark brown sugar (sugar, cane molasses), fat reduced cocoa powder (7%), white chocolate chips (7%) (sugar, cocoa butter, whole **milk** powder, **soya** lecithin, vanilla extract), **milk** chocolate chips (7%) (sugar, cocoa butter, whole **milk** powder, cocoa mass, **soya** lecithin, vanilla extract), sprinkles: (sugar, cocoa mass, vegetable oils, cocoa powder, maize starch, emulsifier: (**soya** lecithin), concentrates: (spirulina, sweet potato, radish, apple), stabiliser: (acacia gum), glazing agents: (shellac, beeswax), tapioca starch, colours: (titanium dioxide, paprika extract, lutein)), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), salt (salt, anti-caking agent: sodium ferrocyanide).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1652kJ/391kcal
Fat	6.5g
of which saturates	3.9g
Carbohydrates	76g
of which sugars	54g
Protein	5.8g
Salt	1g

### Allergens:

For allergens see ingredients in **bold**.  
May contain: **nuts**.

### Best before:

See sticker

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640g

BAKED  
IN

# Chocolate Orange Cookies



Junior  
Baking  
Club



# CHOCOLATE ORANGE COOKIES



1. Preheat the oven to **180°C/160°C Fan/Gas Mark 4**. Put the provided baking paper onto 3 baking trays and keep to one side for later. If you don't have 3 trays, you can bake them a tray at a time.



2. In a microwave-safe bowl, heat **160g of butter in the microwave until just melted**. Leave to cool slightly before going to the next step.



3. In a large bowl, add the cooled melted butter and **bag 1** (caster sugar, dark brown sugar and plain flour). Mix until there are no lumps.



4. Add the egg and beat until it is just mixed in. **Zest the orange using a fine grater**. Squeeze the juice from one half of the orange into a clean separate bowl. Add the orange zest and 1 tablespoon of the orange juice to the bowl from **step 3**. Bit by bit, add **bag 2** (plain flour, cocoa powder, baking powder, and salt) and mix until just combined.

When you see words in **bold**, ask an adult to help you.





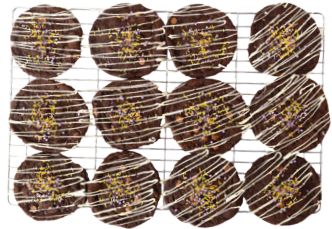
5. Add **bag 3** (milk chocolate chips) and gently mix until they are evenly spread through the cookie dough.



6. Take roughly 2-3 tablespoons of the cookie dough and roll it into a ball. If the dough is too sticky to roll, chill it in the fridge for 15-30 minutes. This dough makes 12-15 cookies. Place on the prepared trays, spaced at least 5cm apart as they spread quite a lot during baking. **Bake for 10-15 minutes, until the edges of the cookies are firm.**



7. Remove the cookies from the oven and allow to cool on the baking trays for 10 minutes before moving them to a wire rack to cool completely. Put **bag 4** (white chocolate chips) in a heatproof bowl. **Melt in the microwave for 10 seconds, remove and stir, repeat this until it is melted OR put the bowl over a pan of simmering water, making sure the bowl doesn't touch the water, mix until smooth and melted.** Put the chocolate into the piping bag.



8. With a pair of scissors, cut a small corner off the end of the piping bag, and decorate each cookie with a design of your choice. Sprinkle with **bag 5** (sprinkles) to finish.



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