



Orange Corn Chocolate Chippers

These chippers can also be gluten free & flavored with nutritious corn flour

Dry Ingredients:

3/4 cups gluten free baking flour or all-purpose flour

1/2 cup Professor Torbert's orange corn flour

1/4 teaspoon salt

1/2 teaspoon baking soda

1/4 teaspoon ground cinnamon

Wet Ingredients:

1/2 cup unsalted butter, soften

1/2 cup granulated sugar

1/2 Tablespoon grated orange zest

1 large egg

1 Tablespoon orange juice

1/2 Tablespoon vanilla extract

Add-In:

1/4 cup mini semi-sweet or dark chocolate chips

1/4 cup chopped pecans

Fresh Orange Glaze:

5 Tablespoons confectioners' sugar

3 teaspoons orange juice

Combine Dry Ingredients: In a medium sized bowl, whisk all-purpose flour, corn flour, salt, baking soda, and cinnamon; set aside.

Prepare Cookie Dough: In a mixing bowl, cream butter, sugar, and orange zest. Add egg, orange juice, and vanilla; mix about 2 minutes until well blended. On low speed, slowly add dry ingredients only until dough forms. Stir in mini chocolate chips and chopped pecans. Place in a medium-sized bowl, chill in refrigerator for about 1 hour for easier handling.

Before Baking: Preheat oven to 350 degrees F. Place silicone baking mats or liners on two cookie sheets

Bake Cookies: Place cookie dough on silicone baking mats using a 1 Tablespoon cookie scoop for each cookie. Lightly pat to flatten the top of each cookie. Bake in preheated 350-degree F oven for about 12 to 15 minutes or light golden brown. Let cool 10 minutes; remove to cooling rack. Cool completely. Yield: about 2-1/2 dozen

Prepare Fresh Orange Glaze: In a small bowl, combine confectioners' sugar and orange juice until light glaze forms. Drizzle lightly over cooled cookies.

Cook's Note: I used Professor Torbert's Orange Corn Flour and Bob's Red Mill 1-1 Gluten Free Baking Flour. I also made this recipe using all-purpose flour, which produced a cookie that spread into a larger cookie with a tender texture inside and was a browner color.

About the Recipe: This little orange flavored chippers are crisp crusted with a tender buttery golden texture inside. There's a hint of rich buttery corn flour with a light nutty taste that remind me of tea cakes. Bits of chocolate and pecans are perfect match-makers for the old-fashioned goodness of these cake-like cookies.