

CHOCOLATE ORANGE ESPRESSO THINS

INGREDIENTS

1 1/2 cups flour
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons instant espresso
2 sticks (1 cup) unsalted butter, softened
1 cup confectioners sugar
1 tablespoon orange zest
1 teaspoon vanilla
1 cup sanding sugar, for sprinkling

DIRECTIONS

Sift together the flour, cocoa powder, espresso powder and salt.

In the work bowl of your stand mixer, cream together butter, confectioners sugar, orange zest and vanilla until pale and fluffy. Gradually mix in flour mixture. Let rest in refrigerator for 1 hour.

Preheat oven to 350F and prepare your baking sheets with silpat or parchment paper.

Roll out dough to 1/4 inch thin and using a round cookie cutter, cut out 1 1/2 inch wafers. Brush tops with water and sprinkle with sanding sugar. Bake until set, 15-17 minutes. Do not overbake. Cook on sheets for 5 minutes before transferring to wire racks to cool completely.