



CHOCOLATE ORANGE COOKIES

Rich chocolate cookies filled with homemade orange cream and topped with dark chocolate.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
30 min (approx.)	16-18 min	48 min (approx.)	24 large / 72 regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 1 Tbsp vanilla extract
- 1 Tbsp orange extract
- 4 tsp baking soda
- 2 tsp salt
- 1 cup unsweetened cocoa powder
- 6-7 cups all-purpose flour, leveled (more if needed)
- 3 cups dark chocolate chips
- Dark chocolate orange sticks, optional
- ORANGE CREAM CENTERS
- 1 cup butter, melted
- 6 cups powdered sugar
- 1 Tbsp orange extract
- Milk, a few drops at a time as needed

INSTRUCTIONS

- 1. Prepare the orange cream:** Stir the melted butter, powdered sugar, and orange extract until smooth. Add milk a few drops at a time until creamy but still thick. Scoop into 2-tablespoon balls and freeze while preparing the dough.
- 2. Make the dough:** Beat the melted butter, margarine, and sugars until combined. Mix in the eggs, vanilla, and orange extract. Whisk the baking soda, salt, cocoa, and 6 cups flour separately, then gradually mix into the wet ingredients. Add flour if sticky, or milk 1 tablespoon at a time if dry.
- 3. Fill and shape:** For each giant cookie, combine two generous 4-tablespoon scoops into a 5-ounce dough ball. Flatten, place a frozen cream center inside, and seal completely. Set on a parchment-lined pan and press dark chocolate chips on top.
- 4. Bake:** Bake at 325-350 F for 16-18 minutes, depending on altitude, oven, and cookie size. The edges should be set and the centers soft. Let the cookies cool slightly on the pan.
- 5. Finish:** While the cookies are warm and the chips are soft, gently press one chocolate orange stick on top, if desired.

WENDY'S TIPS & NOTES

- Bake one test cookie first. If it spreads too much, add a little more flour. Dough should be soft and pliable, but not sticky.
- At elevations over 4,000 feet, 325 F works well for giant cookies. At lower elevations, try 350 F. For smaller cookies, use about 1 tablespoon of filling and begin checking early.
- Store cooled cookies airtight at room temperature. Do not refrigerate. Freeze in layers separated with parchment if they will not be eaten within a few days.
- Before reheating, remove the orange stick so it does not melt into a sticky mess. Place the frozen cookie in a cool oven, turn to 350 F, and warm for 8-12 minutes.

WEIGHT MEASUREMENTS

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- Cocoa powder: 110 g
- All-purpose flour: 1,272-1,412 g

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