

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/10/10/chocolate-citrus-truffle-cookies/>

Chocolate Citrus Truffle Cookies

From: [Land O'Lakes](#) / Servings: 5 Dozen Cookies

Cookie

1 cup butter, softened

1/2 cup powdered sugar

1 tbsp unsweetened cocoa powder

1 tbsp freshly grated orange or
lemon peel

1 tsp vanilla

2 cups all purpose flour

1/4 tsp salt

1 cup mini real semi sweet chocolate
chips

Drizzle

1 cup mini real semi sweet chocolate
chips

1tbsp shortening

Cookie

Heat oven to 375 °F (190 °C).

Combine butter and powdered sugar in large bowl.
Beat at medium speed until creamy.

Add cocoa, orange peel and vanilla; continue
beating until well mixed.

Reduce speed to low; add flour and salt. Beat until
well mixed (I used my hand to ensure mixing).

Stir in 1 cup chocolate chips by hand.

Shape dough into 1-inch balls. Place 1 inch apart
onto ungreased cookie sheets. Bake at 375 °F (190
°C) for 9 to 12 minutes or until cookies are set.
Cool completely.

Drizzle

Place 1 cup chocolate chips and shortening in small
microwave-safe bowl. Microwave on high for 1
minute; stir. Continue microwaving 30 seconds or
until almost melted. Stir until smooth. Place
cookies on waxed paper or cooling rack; drizzle
melted chocolate over cookies. Let stand until set.