

Rye, Oat Chocolate Orange Crisp Cookies.

chewy whole grain cookie with the rich classic taste of Orange and dark chocolate.

1 stick and 1 tablespoon unsalted butter 120 grams
Light brown sugar 120 grams
1 large egg 75 grams
2 teaspoons vanilla 10 grams
rye flour 1 cup 100 grams
oat flour 1 cup 100 grams (coffee grinder is excellent)
¼ cup whole wheat flour 35 grams
1 teaspoon Baking sodan5 grams
1 teaspoon salt 5 grams
2 tablespoons fresh orange zest 25 grams
2 tablespoons Orange juice 15 grams
¾ cup chopped dried cranberries
1 bag mini semi sweet chips 326 grams.



Preheat oven 375.

Brown butter in medium heat, approximately 8 minute.

Remove butter from pan immediately into mixing bowl, let cool slightly. M
In a separate bowl combine all the dry ingredients except sugar. When
butter has cooled slightly add sugar, vanilla and orange zest. Mix until light
and creamy. Add egg to butter mixture and continue to mix until light
and creamy. Make sure that butter is not hot or you will have cooked
egg. Add the dry ingredients, cranberries and the chocolate chips. Mix
until just well blended. Use # 2 scoop or rounded tablespoon to scoop out
onto parchment lined pans two inches apart, press down slightly . Bake 9-
10 minutes. cookies should be golden brown on the edges . Let them cool
makes 24.

The Vineyard Baker



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