

Chewy ExtraOrangelnary Dark Chocolate Chip Cookies

2 1/4 C all-purpose flour
1/2 C cocoa powder
1 t baking soda
1/2 t salt
1 C unsalted butter, melted and cooled slightly
1 C granulated sugar
1/2 C brown sugar, packed

2 lg eggs
3 T orange zest (from about 3 large oranges)
2 t orange extract
1 t vanilla extract
4 T [ExtraOrangelnary Dark ChocoChip](#) tea, finely ground
1 1/4 C dark chocolate chips

PREP:

1. Preheat your oven to 350°F. Line a baking sheet with parchment paper.
2. Brew the ExtraOrangelnary Dark ChocoChip tea and let it cool.

MIXING:

1. In a medium bowl, whisk together the flour, cocoa powder, tea leaves, chocolate chips, baking soda, and salt.
2. In a large bowl, whisk together the melted butter, granulated sugar, and brown sugar until well combined.
3. Beat in the eggs one at a time, then stir in the orange zest, orange extract, and vanilla extract.
4. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

CHILLING:

1. Chill the dough in the refrigerator for at least 30 minutes. This helps to prevent the cookies from spreading too much and enhances the chewy texture.

BAKING:

1. Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.
2. Bake in the preheated oven for 12-15 minutes, or until the edges are set and the centers are still slightly soft.
3. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.