

## Whole Wheat Double Chocolate Orange Cookies

Green & Black's Maya Gold chocolate bar inspired these cookies. It's dark chocolate, tinged with orange and what tastes to me like cinnamon, cloves, and chili powder. And yes, there's a whole pound of chocolate involved – you can use all plain dark chocolate, if you like, or all Maya Gold (in that case, 14 ounces will probably be enough).

TIME: 20 minutes, plus baking

MAKES: about 2 dozen cookies

1 cup unsalted butter, room temperature  
1 cup packed brown sugar  
1/2 cup granulated sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
2 cups all-purpose flour  
1 cup plus 2 tablespoons whole wheat flour  
1/3 cup cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 teaspoon ancho chili powder  
1/4 teaspoon ground cloves  
1 tablespoon freshly grated orange or tangerine zest  
10.5 ounces Green & Black's Maya Gold chocolate, coarsely chopped  
5.5 ounces bittersweet chocolate, such as Trader Joe's 72% dark

Preheat the oven to 350 degrees. Line two heavy baking sheets with parchment paper, and set aside.

Whisk both flours, the cocoa powder, baking soda, salt, cinnamon, cloves, chili powder, and zest together in a medium bowl, and set aside.

In the bowl of a standing mixer fitted with a paddle attachment (or using a hand-held electric mixer), cream the butter and both sugars on medium-high speed until light and fluffy, about 5 minutes. Add the eggs one at a time on low speed, beating well after each addition and scraping down the inside of the bowl when needed with a plastic spatula. Beat in the vanilla on low speed. Add the dry ingredients to the butter-sugar mixture, mixing on low speed until just combined. Fold in the chocolate chunks by hand (the dough will be stiff).

Drop the dough by heaping spoonfuls (a 1 1/2-inch ice cream scoop works perfectly) about 2" apart on the baking sheets. Bake 12 to 15 minutes, or until the tops are beginning to crack. Cool the cookies on sheets for 5 minutes, and transfer to wire racks to cool completely (if you can wait that long).