

# Orange Cookie Bars with Chocolate Ganache

## Ingredients:

12 tablespoons unsalted butter, room temperature  
3/4 cup sugar  
2 tablespoons fresh orange zest  
1 large egg  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
2 cups all-purpose flour  
2 tablespoons cornstarch  
1/2 cup heavy cream  
1/2 cup semisweet chocolate chips



## Directions:

Preheat the oven to 350 F, and butter an 8×8 inch baking dish.  
Combine the butter, sugar, and orange zest together in the Bosch bowl using the whips. Cream together until light and fluffy, 2-3 minutes.  
Add the egg, and mix to combine, then do the same with the vanilla.  
In a separate bowl, combine the salt, flour, and cornstarch. Whisk to fully incorporate.  
Add the flour mixture to the butter mixture and mix until just combined by jogging the machine. Flatten the dough evenly into the prepared pan (I used wax paper to keep it off of my hands and get a smooth surface).  
Bake for 30-35 minutes. The edges will be golden, and the center will no longer look wet. Let cool completely before proceeding.  
Heat the heavy cream in the microwave until near boiling, then add the chocolate chips and let sit for 30 seconds. Stir vigorously with a fork or whisk until completely smooth.  
Pour the ganache over the cooled cookies (still in the pan). Let set for at least one hour before cutting.