



Two Toned Cookies

**1 hour 30
minutes**

Hands on

80-100
Portion(s)

1
Difficulty



Ingredients

- 300 g granulated sugar
- 300 g margarine
- 120 g fresh orange juice
- 50 g cognac
- 50 g milk
- 2 eggs
- grated zest of 2 oranges
- 1 teaspoon vanilla extract (2 packets vanilla powder)
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- pinch of salt
- 1 kilo all-purpose flour (divide into 2 parts)
- 1 egg, for brushing
- 4 tablespoons cocoa powder
- 4 tablespoons boiling water

Method

- Preheat oven to 200* C (390* F) Fan.
- Beat the margarine and sugar in a mixer with the whisk attachment. Beat for about 10 minutes, until fluffy. Slowly, add the remaining ingredients and half of the flour.
- Continue to beat until all of the ingredients are fully incorporated. Release the mixing bowl from the stand and slowly start to add the second half of the flour. Start mixing with a spoon at first and then by hand.
- We want a soft, elastic dough. Try making a cookie to see if your dough is ready to use.
- Divide the dough in half. Combine the water and the cocoa powder in a bowl. Mix with a spoon until it becomes a paste. Add it to one of the two halves of dough.
- Mold the dough into any type of cookie shapes you prefer. Use both the dough with the cocoa powder and the regular dough to create each cookie to get a nice two toned effect.
- Brush each cookie with egg wash (egg white mixed with some water).
- Line 2 large [35x40 cm baking sheets](#) with parchment paper. Place cookies on baking sheets, taking care to leave enough space between them.
- Bake for 15-20 minutes.

Διατροφικός πίνακας

Nutrition information per portion

66 Calories (kcal)	1.8 Total Fat (g)	0.5 Saturated Fat (g)	11.0 Total Carbs (g)
3%	3%	3%	4%
3.2 Sugars (g)	1.3 Protein (g)	0.6 Fibre (g)	0.08 Sodium (g)
4%	3%	2%	1%