White chocolate cookies with orange curd

Soft and delightful, these white chocolate cookies with orange curd burst with bright citrus flavor. Each bite offers the perfect balance of creamy white chocolate and tangy orange curd, a cookie that's anything but ordinary.

Boodschappenlijstje

LorAnn Pure Madagascar Vanilla Extract - 118ml L3010 €16.99	**LorAnn Bakery Emulsion Orange - 118ml** L0760 €6.37
FunCakes Chocolate Drops White 350 g F30130 €10.45	**Patisse Flour Sieve RVS 250g** P02405 €8.37
Patisse Parchment Paper Sheets 38x30cm pk/20 P01733 €3.27	**Dr. Oetker Dough Scraper 20x3 cm** DRO1958 €4.67

Ingredients

Cookies:

- 255 g (18 tbsp) salted butter, softened

- 1½ tbsp finely grated fresh orange zest (1 or 2 oranges)

- 120 g powdered sugar

- 150 g granulated sugar

- 60 g (1 large egg + 1 yolk)

- 90 g full-fat sour cream

- 1/4 tsp LorAnn Orange Oil

- 1½ tsp LorAnn Organic Madagascar Vanilla Extract

- 420 g all-purpose flour (Add 20g if dough is too wet)

- 45 g cornstarch

- 1 tsp baking powder

- ½ tsp baking soda

- 1 tsp fine sea salt

Orange curd:

- 120 g (½ cup) fresh orange juice, strained

- 22 g (1-2 tbsp) fresh lemon juice

- 150 g granulated sugar

- 68 g (4 large egg yolks)

- ¼ tsp fine sea salt

- 85 g (6 tbsp) salted butter, cubed

- 1/8 tsp LorAnn Orange Oil

White chocolate orange frosting:

- 6 oz white chocolate bars (chopped + melted)

- 85 g (6 tbsp) salted butter, softened

- 1/8 tsp LorAnn Orange Oil

- 120-150 g (1½ cups) powdered sugar, sifted

Neseccities

- Patisse Parchment Paper Sheets 38x30cm pk/20

- Patisse Flour Sieve RVS 250g

- Dr. Oetker Dough Scraper 20x3 cm

Step 1: Make the Orange Curd

In a small saucepan, whisk together the orange juice, lemon juice, sugar, egg yolks, and salt until smooth. Cook over medium heat, stirring constantly, until the curd thickens and coats the back of a spoon (about 6–8 minutes). Do not let it boil. Remove from heat and stir in the butter and LorAnn Bakery Emulsion – Orange until smooth. Strain the curd through a fine mesh sieve into a bowl and chill for at least 1 hour in the refrigerator. (Can be made up to 3 days in advance.)

Step 2: Make the Cookie Dough

In a large mixing bowl, rub the orange zest and granulated sugar together with your fingers until fragrant (about 30 seconds). Add the powdered sugar and softened butter, then beat for 2–3 minutes until light and fluffy using a mixer. Add the egg, egg yolk, sour cream, vanilla extract, and LorAnn Bakery Emulsion – Orange. Mix until fully combined. In a separate bowl, whisk together the flour, cornstarch, baking powder, baking soda, and salt. Add the dry ingredients to the wet ingredients and

mix on low speed until just combined. Cover the dough with plastic wrap and chill for at least 1 hour, or overnight.

Step 3: Bake the Cookies

Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper. Scoop large balls of dough (about 3 tablespoons or 60 g each), roll gently, and slightly flatten the tops. Place them about 2 inches (5 cm) apart and bake for 10–12 minutes, until the edges are set and the tops are puffed. The cookies should stay light in color and remain soft. Let cool on the baking sheet for 5 minutes, then transfer to a wire rack.

Step 4: Make the Frosting

Melt the FunCakes White Chocolate Drops in a heatproof bowl in the microwave (in 20-second intervals) or over a double boiler. Stir in the LorAnn Bakery Emulsion – Orange. In a medium bowl, beat the butter and powdered sugar on low, then increase to medium-high speed until smooth and fluffy. Slowly pour in the melted white chocolate mixture and continue beating until completely smooth. Add a splash of cream or milk if the frosting is too thick.

Step 5: Decorate

Spread about 1½ tablespoons of frosting over each cooled cookie. Add a ½ teaspoon dollop of chilled orange curd to the center. Use a toothpick or skewer to gently swirl for a marbled effect. Let set slightly before serving or storing.

This recipe was made possible with the support of LorAnn.