

OATMEAL CRISPS WITH CHOCOLATE

Makes about 32 cookies

With their golden, crispy bottoms and edges and a flavor reminiscent of the topping on a fruit crisp, these family favorites could become a year-round request. When you bite into this rich, satisfying cookie, you are rewarded with the delicious mix of orange and dark chocolate.

2¼ cups old-fashioned rolled oats
⅓ cup all-purpose flour
¾ cup (6 ounces) unsalted butter, at room temperature
¾ cup firmly packed golden brown sugar
½ cup granulated sugar
1 egg
1 tablespoon finely grated orange zest
½ teaspoon kosher salt
3 ounces semisweet chocolate, coarsely chopped

Position two oven racks, evenly spaced, in the middle of the oven and preheat the oven to 350°F. Line two baking sheets with parchment paper or silicone baking mats.

In a food processor, pulse the rolled oats ten times to break up slightly. Pour into a bowl, add the flour, and stir to mix.

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, brown sugar, and granulated sugar and beat on medium speed for 3 minutes, until light and creamy. Add the egg and beat until well blended, stopping to scrape down the sides of the bowl as needed. On low speed, add the orange zest and salt, beat until combined, and then slowly add the oat mixture and beat just until all of the ingredients are incorporated.

Drop 1-tablespoon-size balls of the dough onto the prepared baking sheets, placing about eight cookies, evenly spaced, on each sheet. Lightly flatten each ball with the palm of your hand.

Bake the cookies for about 16 minutes, until the edges turn lightly golden, switching the baking sheets between the racks about halfway through the baking time. Transfer the baking sheets to wire racks and let cool for 5 minutes, then carefully transfer the cookies to the racks and let cool completely. Repeat with the remaining dough, shaping, baking, and cooling the cookies the same way.

When all of the cookies have cooled, place the chocolate in a small heatproof bowl set over (not touching) gently simmering water in a saucepan. Heat, stirring often, until melted. Remove from the heat.

Dip one edge, about ½ inch wide, of each cookie into the melted chocolate and return the cookie to the rack. Let the cookies stand for about 30 minutes, until the chocolate is fully set, before serving.