

# Orange Spice Cookies

## Ingredients

10 tablespoons (1 stick plus 2 tablespoons) unsalted butter, softened  
1 2/3 cups granulated sugar, divided  
2/3 cup packed dark brown sugar  
Grated zest of two medium oranges, divided  
1 cup molasses  
3/4 cup unsweetened applesauce  
2 large egg yolks  
2 teaspoons pure vanilla extract  
2 cups oat flour, or 3 cups rolled oats  
4 1/2 cups whole-wheat flour  
2 teaspoons baking soda  
3 teaspoons cinnamon  
3 teaspoons ginger  
1 teaspoon ground cloves  
1/2 teaspoon allspice  
1/2 teaspoon ground pepper  
1/2 teaspoon salt

## Preparation

1. In a large bowl, cream together butter and 2/3 cup granulated sugar until light and fluffy, about five minutes. Beat in brown sugar and 1/4 cup orange zest.
2. Lower mixer speed and add molasses, applesauce, egg yolks and vanilla. Mix until completely combined.
3. If using rolled oats, pulse oats in a food processor or blender until a fine powder (flour). In another large bowl, whisk together oat flour, whole-wheat flour, baking soda, cinnamon, ginger, allspice, pepper and salt. Gradually add dry ingredients to wet ingredients, about 1/3 cup at a time, until incorporated. Cover with plastic and chill about an hour.
4. Heat oven to 375 degrees.
5. With a food processor, pulse together remaining orange zest and 1 cup granulated sugar. Pour into small bowl and break chunks apart with fingers to make fine powder.
6. With a small cookie scoop (2 teaspoons), scoop out balls of dough. Dip tops in sugar mixture to coat and place on a greased cookie sheet. Cookies will not spread much.
7. Bake about 11 minutes, or until bottoms start browning. (Cookies will remain puffy.) Cool on baking sheet about 5 minutes before transferring to wire rack to cool completely.

*Yields about 9 dozen cookies*

## Notes

- I used rolled oats but reduced them to coarse meal for more texture.