

# Chocolate-Orange Pinwheels and Checkerboards

1 cup all-purpose flour  
¼ teaspoon baking powder  
1/8 teaspoon salt  
1 oz semisweet (plain) chocolate  
½ cup unsalted butter, at room temperature  
½ cup sugar  
1 large egg, separated  
1 teaspoon vanilla extract  
1 teaspoon of grated orange zest  
2 teaspoons Dutch-process cocoa powder

In a bowl, sift together flour, baking powder and salt. Set aside. Place the chocolate in the top of a double boiler placed over (not touching) barely simmering water. Heat, stirring often, until chocolate melts. Remove from over the water and set aside to cool slightly.

By Hand: In a large bowl, combine the butter and sugar. Beat with a wooden spoon until smooth, about 3 minutes. Add the egg yolk and vanilla and beat until blended. Add the dry ingredients and mix until incorporated and the dough is smooth

Or

By Mixer: In a large bowl, combine the butter and sugar. Beat on medium speed until smooth, about 3 minutes. Add the egg yolk and vanilla and beat on low speed until blended. Add the dry ingredients and mix until incorporated and the dough is smooth.

Next

Divide the dough in half. Put one-half of the dough in a separate bowl and stir in the orange zest. Add the melted chocolate and cocoa powder to the dough remaining in the large bowl and mix on low speed or with a wooden spoon until blended completely into the dough. Gather up each portion of dough, form each into a 5 inch square and wrap separately in plastic wrap. Refrigerate until firm, about 45 minutes.

To make pinwheel: Remove the dough from the refrigerator. One at a time, place each dough portion between 2 sheets of wax paper and roll out into a rectangle 10 x 5 inches and about 1/8 inch thick. Remove the top piece of waxed paper from each rectangle. In a small bowl, using a

fork, beat the egg white until foamy. Brush it lightly over the top surface of the chocolate dough. Using the waxed paper, flip the chocolate dough onto the orange dough and press the two doughs together. Peel off and discard the top piece of waxed paper. Trim the dough edges evenly. Roll up the two layer of dough into a tight log, removing the remaining waxed paper as you roll. Gently press the seam along the length of the roll to seal. Trim the ends evenly. The roll should be 9 inches long. Wrap in plastic wrap and refrigerate until firm, at least one hour or overnight.

To make checkerboards: remove dough from refrigerator. Cut each piece of dough into six strips. One at a time, roll each strip between your palms into a 7 ½ inch rope, flouring your hands lightly, if necessary. In a small bowl, using a fork, beat the egg white until foamy. On a work surface, lay 3 ropes parallel to one another, alternating the colors chocolate, orange, chocolate – and press the ropes together. Brush the egg white lightly on top. Place a second set of ropes of alternating color on top of the first layer and brush with egg whites. Press the layers together gently until they are sealed. Repeat until you have four rows creating a checkerboard pattern. Do not brush the top layer with egg whites. Trim the ends evenly. The four sided strip will be about 7 inches long. Wrap in plastic wrap and refrigerate until firm, at least one hour overnight.

Position a rack in the middle of the oven, and preheat to 350 degrees F. Line two rimless baking sheets with parchment (baking) paper. Unwrap the pinwheel or checkerboard log on a cutting board. Using a large, sharp knife, cut the dough crosswise into slices ¼ inch thick. Place them one inch apart on the prepared baking sheets.

Bake the cookies, 1 sheet at a time, until the edges just begin to turn lightly golden, - 12 minutes. Let the cookies cool on the baking sheets.

Variations:

Chocolate-Raspberry: Omit the orange zest from the light colored dough. Add 5 teaspoons raspberry puree and 2 additional tablespoons flour to the light colored dough.

Chocolate-Coffee: Omit the orange zest from the light colored dough. Add 1 teaspoon of instant espresso powder to one teaspoon of hot water and stir to dissolve. Add to the light colored dough.

Chocolate-Vanilla: Omit the orange zest from the light colored dough. Add one teaspoon of vanilla extract to the light colored dough.