

Choco Fever Dream

Orange Fish Cookies Recipe – Easy & Delicious

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb white fish fillet, finely chopped
- [ ] 1 large orange, zest only
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg, room temperature
- [ ] 1 tsp baking powder
- [ ] Pinch of sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a bowl, cream the butter with the sugar until light and fluffy; add the egg and beat briefly.
3. Stir in the orange zest, then fold in the chopped fish, letting the citrus coat each tiny piece.
4. Sift together flour, baking powder, and salt; gently mix into the wet ingredients until just combined.
5. Scoop rounded tablespoons of dough onto the prepared sheet, spacing them about an inch apart; chill for 10 minutes.
6. Bake for 12-14 minutes, until the edges turn golden and a faint perfume of orange fills the kitchen.
7. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

180 kcal	7 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon more flour.
- For extra zing, drizzle a thin glaze of orange marmalade just before serving.
- These cookies pair wonderfully with a cup of herbal tea or a light citrus-infused sparkling water.