Orange chocolate chip cookies

INGREDIENTS

- 1/2 cup butter
- 3 oz cream cheese, softened
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon grated orange zest
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chips

INSTRUCTIONS

1. Preheat the oven to 350F.
2. In a large bowl, cream together the butter, cream cheese and sugar. Add in the egg and beat until smooth. Stir in the vanilla and the orange zest.
3. In another bowl, combine the flour and the salt, then mix the flour mixture into the creamed mixture just until combined. Stir in the chocolate chips.
4. Drop the dough by heaping tablespoonsful onto ungreased cookie sheets. The dough will be sticky. Bake until just browned on the edges, 14-16 minutes.