

Flourless Chocolate Fudge Cookies

Recipe By *Miriam (Pascal) Cohen*



Cooking and Prep:  50
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Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Whisk by Ami

Magazine

Cuisines: French

Ingredients (7)

Main ingredients

- 1 and 1/2 cups raw, skinned hazelnuts
- 4 ounces chopped **Elite Chocolate**
- 1/4 cup vegetable oil
- 1/2 cup **Gefen Unsweetened Cocoa Powder**

- 1 cup sugar
 - 2 eggs
 - confectioners' sugar, for rolling
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Start Cooking

Prepare the Cookies

Yields 36 cookies.

1. Place hazelnuts and chocolate in the bowl of a food processor and pulse until the mixture resembles crumbs. Slowly drizzle the oil into the chute of the food processor. Process until nuts and chocolate are completely combined. Mixture will resemble a thin, smooth batter. (This can take a couple of minutes. Don't stop too soon.)
2. Add cocoa powder to mixture in food processor and pulse until a thick paste is formed.
3. Add sugar and eggs and pulse until the mixture forms a thin dough.
4. Remove dough and place in a small bowl in the freezer. Allow to chill for 30 minutes to one hour. Do not skip this step or the cookies will spread too much.
5. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper and set aside.
6. Remove chilled dough from the freezer. Scoop out a heaping teaspoon of dough and drop it into the confectioners' sugar. Roll into a smooth ball and place on baking sheet. Repeat with remaining dough.
7. Bake for 10 minutes.