

Surprise Cookies

Recipe By Clara Fatal



Cooking and Prep:  25
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Serves:  27

Contains:   

Preference: Parve

Just like their name implies, these cookies have a surprise: a chocolate mint center!

Difficulty: Medium

Occasion: Purim

Source: Family Table by
Mishpacha Magazine

Ingredients (11)

Dough

- 1 and 3/4 cups flour
- 3.5 ounces margarine (100 grams) (use soy-free, if needed)
- 1/2 cup sugar
- 1/4 cup dark brown sugar
- 1 egg
- 1 tablespoon water

1/2 teaspoon **Gefen Vanilla Extract**

1/2 teaspoon baking soda

1/4 teaspoon salt

Mint Chocolate "Buttons"

150 grams **Elite Bittersweet Chocolate**

1/2 teaspoon mint extract

Start Cooking

Make the Cookies

Yield: 55 cookies

1. In a mixer, using the dough hook, cream together margarine, sugar, brown sugar, egg, vanilla extract and water until it is a smooth, creamy mixture. Stop mixer every so often and scrape the sides of the bowl with a spatula ensuring all the margarine is absorbed. Add flour, baking soda and salt and mix until smooth dough forms.
2. Melt chocolate in microwave. Add 1/2 teaspoon mint extract and mix well. (Mint extract is very concentrated, so if you want to feel a more minty taste, you can add more, but only one drop at a time.) Transfer chocolate-mint mixture to a squeeze bottle and squeeze small circles onto a lined baking sheet. Freeze for ten minutes, until the chocolate hardens. Place buttons into a small bowl and refrigerate.
3. To assemble the cookies, pull off small balls from the dough. Inside each ball, hide a chocolate mint button and roll with your hands so it is completely covered by dough. Transfer to a lined oven sheet. Continue forming cookies with the remainder of the dough and "buttons." Allow space between each cookie; they will spread during baking.
4. Bake at 350 degree Fahrenheit (180 degrees Celsius) in a preheated oven for 10 to 12 minutes. Cool. Dust cookies with confectioner's sugar and serve.

Note:

The cookies freeze very well without the confectioner's sugar topping. When you're ready to use them, remove from freezer, defrost for a short time and then dust with the sugar.