


Bunch of Nuts Gluten Free Cookies

Recipe By *Estee Kafra*



Cooking and Prep: 
2.5 h

Serves:  30

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Chunky nuts with sweet raisins and chocolate... Combining some of my favorite foods into one bite. That's Pesach baking at its best.

Ingredients (9)

Main ingredients

- 1 cup sugar
- 1/2 cup oil
- 1 large egg
- 1 and 3/4 cups ground almonds

- 3 tablespoons Gefen Potato Starch
 - 3/4 cup raisins or Gefen Sweetened Dried Cranberries
 - 3/4 cup chopped walnuts or shelled pistachios
 - 1/4 cup shredded coconut
 - 2 ounces (56 grams) Schneider's 56% cocoa baking chocolate
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Start Cooking

Make the Cookies

1. Preheat oven to 350°F (180°C).
2. Combine all the ingredients except for the baking chocolate in a bowl and mix well until fully combined. Shape into balls about size of an unshelled walnut and flatten with the palm of your hands.
3. Arrange on a Gefen Easy Baking Parchment Paper lined baking sheet. Bake for 14 minutes. Let cool.
4. Place the chocolate in a strong Ziploc bag and seal the bag. Place into a bowl of hot water and let it sit until the chocolate is melted. Cut a tiny hole in one corner. Pick up each cooled cookie and smear a dollop of chocolate underneath. Press it back onto the parchment-lined baking sheet.
5. When you've done this with all the cookies, place the tray in the freezer. I like to keep the cookies in the freezer until a half hour before I'm ready to serve.