

Mocha Medallions

Recipe By *Brynie Greisman*



Cooking and Prep: 
4.5 h

Serves:  24

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

These mocha-flavored cookies are so delicious, you can't stop at one. They pair perfectly with a cup of coffee or a tall glass of cold milk.

Ingredients (13)

Cookies

- 1 cup (200 grams) margarine (use soy-free, if needed)
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 tablespoon coffee granules
- 1 teaspoon warm water
- 1 egg

6 tablespoons Gefen Cocoa

2 tablespoons oil

2 cups flour (see note)

1 teaspoon cinnamon

1/4 teaspoon salt

Glaze

1 and 1/2 cups Glicks Chocolate Chips

3 tablespoons oil

Start Cooking

Make the Cookies

Yields about 4 dozen cookies

1. In a mixing bowl, cream margarine and sugars.
2. Dissolve coffee in warm water; add to creamed mixture with egg, cocoa, and oil. Mix well.
3. Combine flour, cinnamon, and salt; gradually add to creamed mixture (dough will be slightly sticky).
4. Shape into two rolls; wrap each in plastic wrap. Refrigerate for 4 hours or until firm.
5. Unwrap and cut into quarter-inch (3/4-cm.) slices. Place 2 inches (5 cm.) apart on baking sheets lined with Gefen Easy Baking Parchment Paper.
6. Bake at 350°F (180°C) for 10–12 minutes or until firm. Cool.
7. Melt chocolate chips and oil. Dip each cookie, on a slant, halfway into melted chocolate. Place on a parchment paper to harden.

Note:

If you want perfectly round cookies, cut the cardboard insert of a roll of towel paper in half, line with baking paper, and place the cookie dough firmly into it. Then, all you have to do is round out the top part. Refrigerate and continue as above.

Tip:

It's a pity not to use whole wheat pastry flour in these cookies. They are dark brown anyway, so nobody would suspect that you sneaked in whole wheat flour. Try it!

Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz