

Les Diamant Cookies

Recipe By *Emily Kott*



Cooking and Prep: 
1.5 h

Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim, Shavuot,
Rosh Hashanah, Sukkot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Cuisines: French

Ingredients (8)

Main ingredients

- 2 and 3/4 cups flour
- 1/3 cup **Gefen Cocoa**
- pinch cinnamon
- pinch salt

- 1 and 1/4 cups (2 and 1/2 sticks) margarine (use soy-free, if needed)
 - 1/2 cup + 2 tablespoons sugar, divided
 - 1/4 teaspoon Gefen Vanilla Extract
 - 1 large egg yolk
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Start Cooking

Prepare the Dough

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine flour, cocoa, cinnamon, and salt in a large bowl and set aside.
3. In the bowl of a stand mixer, add the margarine and beat until soft. Add the sugar and vanilla, blending the mixture until creamy. Reduce the mixer speed to low and add the dry ingredients, scraping down sides of the bowl periodically. Do not overbeat; cookie dough should be light with a crumbly texture.

Chill the Dough

1. Divide dough into two large balls and wrap in plastic wrap. Chill for 30 minutes in the refrigerator.
2. Remove the dough and form each ball into a long log, taking care that they are even and thick.
3. Wrap each log in plastic wrap and chill them for an additional 30 minutes, this time in the freezer.

Decorate and Bake the Cookies

1. In a small bowl, whisk the egg yolk until smooth enough to be used as a glaze.
2. Spread the two tablespoons of sugar onto a piece of Gefen Easy Baking Parchment Paper.
3. Brush each log with a small amount of egg yolk and then roll them in the sugar until covered.
4. With a sharp knife, cut the logs into pieces about half an inch thick, creating the cookies. Bake cookies for 15-18 minutes.

Note:

These cookies are really pretty and look like they are covered in sugar “diamonds.” Use a sugar that is thicker than

granulated for a more dramatic look. Sugar in the Raw works great!

Tip:

Because of their simple ingredient list, diamond cookies can serve as a blank palette for flavors such as vanilla, chocolate, praline, pistachio, lemon - or even green tea, as shown here. The cookies pictured include two teaspoons of green tea powder.