

Coffee-Bean Cheese Cookies

Recipe By *Esther Ottensoser*



Cooking and Prep:  45
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Serves:  25

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah, Purim

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (15)

For Assembly

- 2 egg whites or 1/3 cup **Haddar Egg Whites**
- 1 package chocolate graham cookies
- chocolate coffee beans, for decoration

Cookies

- 1 cup margarine (use soy-free, if needed)
- 4 oz (115 g) whipped cream cheese
- 1 cup sugar
- 1 egg
- 1 tablespoon lemon juice
- 2 and 1/4 cups flour
- 1 teaspoon **Haddar Baking Powder**

Filling

- 4 oz (115 g) whipped cream cheese
 - 4 tablespoons sugar
 - 1/2 teaspoon lemon juice
 - 1 egg yolk
 - 1 tablespoon sour cream
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Start Cooking

Prepare the Dough and Filling

1. Preheat oven to 350°F (180°C).
2. In the bowl of your mixer, cream the margarine, cream cheese, and sugar until fluffy. Add egg, lemon juice, flour, and baking powder. Mix until dough forms. (Do not over-mix.)
3. Crush graham crackers in food processor and set aside.
4. Combine all filling ingredients and mix well.

Assembly

1. Beat egg whites with fork till frothy.
2. Form dough into 1-inch (2.5-cm) balls.
3. Dip each ball into egg whites, then into crushed graham crackers. Place on Gefen Easy Baking

Parchment Paper lined cookie sheet.

4. Make indentation with thumb in center of each cookie. Place approximately $\frac{1}{2}$ tsp filling into each indentation.
5. Bake for 20 minutes.
6. Remove from oven and immediately place a coffee bean in the center of the cheese filling.

Note:

Be sure to mark cookies "milchigs."