

# Never-Fail Cookies

Recipe By *Esther Ottensoser*



Cooking and Prep:  20  
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Serves:  24

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

## Ingredients (12)

### Main ingredients

- 2 cups flour
- 2 cups sugar
- 1 cup **Gefen Cocoa**
- 2 teaspoons **Haddar Baking Powder**
- 1/2 teaspoon salt

- 3/4 cup oil
  - 3 extra-large eggs
  - 2 teaspoons Gefen Vanilla
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### Toppings

- 1 cup cappuccino chips, *or*
  - 1 cup nougat chips, *or*
  - 1 cup mint chips, *or*
  - 1 cup colorful chips
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## Start Cooking

### Cookies

1. Preheat oven to 350°F (180°C). Line two baking sheets with Gefen Easy Baking Parchment Paper.
2. Place all ingredients except for the chips in the bowl of your mixer. Mix well. Add chips. You can either mix the chips into the dough or neatly place them on the cookies after they are formed.
3. Decide what size cookies you would like to make and choose an appropriate size metal ice cream scoop to form uniform cookies. Flatten cookies slightly before baking.
4. Bake 12–13 minutes.