

# Crunchy Nougat Nuggets

Recipe By *Faigy Grossman*



Cooking and Prep:   
1.5 h

Serves:  12

Contains:   

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Purim, Shavuot,  
Rosh Hashanah, Sukkot

**Diet:** Vegetarian

**Source:** Family Table by  
Mishpacha Magazine

The scrumptious combination of a crunchy oatmeal cookie and nougat flavoring makes a delightful treat, for mishloach manot or anytime. Pretty enough to send to someone for a simcha, too!

## Ingredients (15)

### Dough

- 1/2 cup plus 2 tablespoons (1 and 1/4 sticks) margarine (use soy-free, if needed)
- 1/4 cup sugar
- 2/3 cup light brown sugar
- 1 egg

- 1 teaspoon Gefen Vanilla Extract
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon cinnamon
- scant 1/4 teaspoon salt
- 1 and 1/2 cups oats
- 1 (16-ounce, or 454-gram) container Baker's Choice Nougat Schmeer or 1 container Baker's Choice Nougat Chips

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### Coffee Drizzle

- 3/4 teaspoon coffee granules
  - 1 tablespoon hot water
  - 1/2 cup plus 1 tablespoon confectioners' sugar
  - 1/4 teaspoon oil
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## Start Cooking

### Make the Dough

Yields approximately 36 nuggets.

1. In a large mixing bowl, beat together margarine and sugars until smooth.
2. Add egg and vanilla extract, mixing well.
3. On low speed, add flour, baking soda, cinnamon, and salt. Stir in oats until well combined.
4. Chill dough for 20 minutes.

### Assemble the Nuggets

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Spray two mini muffin pans (about 36 muffin cups) very generously with cooking spray.
2. Divide dough evenly between mini muffin cups, using about a tablespoon of dough for each, depending on the size of your tins. Fill halfway to three-quarters of the way full; smooth tops.

(Wet fingers will help the tops spread smoothly.)

3. With a floured fingertip, form a small indentation in the center of each cookie. Stir the Nougat Schmeer to soften and fill each indentation to the top. Smooth tops. Alternatively, drop in a few nougat chips to fill the indentation.
4. Bake for 10–12 minutes. Remove from oven and allow to cool completely before removing nuggets from tins with a dull knife.

### **Make the Coffee Drizzle**

Prepare the drizzle while the cookies are cooling.

1. In a small bowl, combine coffee and hot water.
2. Add confectioners' sugar and oil. Mix until smooth.
3. Drizzle over cookies.

#### **Note:**

You can add a few drops of hot water if the consistency is too thick, or a little more confectioners' sugar if it's too thin.

#### **Credits**

Photography: Daniel Lailah

Styling: Amit Farber