

Double Chocolate Refrigerator Cookies

Recipe By *Faigy Grossman*



Cooking and Prep: 
2.5 h

Serves:  8

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

The flavor of this phenomenal and pretty cookie is 3-D: deep, dark, and delicious! A great dough to work with, they take no time to make and will offer those people who crave chocolate (such as myself) exactly what they're looking for!

Ingredients (9)

Double Chocolate Refrigerator Cookies

- 1 cup packed light brown sugar
- 3/4 cup (1 and 1/2 sticks) margarine (use soy-free, if needed), softened
- 1/4 teaspoon salt
- 1 large egg
- 2 teaspoons **Gefen Vanilla Extract**
- 1 and 1/2 cups flour

- 3/4 cup Gefen Cocoa Powder
 - 1/8 teaspoon Haddar Baking Powder
 - 1 and 1/2 cups extra-mini chocolate chips
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Start Cooking

Make the Cookies

1. Place sugar, margarine, and salt in a large mixing bowl and beat until creamy, about one minute. Mix in egg and vanilla. Whisk flour with cocoa powder and baking powder in a small bowl and add to batter on low speed until completely combined.
2. Place dough onto a 10- x 10-inch (25- x 25-cm) sheet of Gefen Easy Baking Parchment Paper and roll into a cylinder approximately eight inches (20 centimeters) long and two inches (five centimeters) in diameter. Twist parchment paper ends to secure and chill until firm, about two hours.
3. Preheat oven to 350°F (180°C). Line two baking sheets with parchment paper.
4. Pour mini chips into a shallow dish. Cut dough into eighth to quarter-inch (.3- to .6-centimeter) slices and press one slice at a time into chips, so the top of each cookie is covered in chips. Space evenly in pan, about 12–15 cookies per pan.
5. Bake until the cookies are just set, about 12–14 minutes, rotating pans from top to bottom and from front to back halfway through baking.
6. Let cookies cool in pan for five minutes, then transfer to a wire rack to cool completely.