

Speckled Chocolate Cookies

Recipe By *Dining In*



Cooking and Prep:  1 h

Serves:  36

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

Ingredients (11)

Main Ingredients:

- 1 cup brown sugar
- 3/4 cup sugar
- 2 sticks margarine (use soy-free, if needed)
- 3 eggs
- 2 teaspoons **Gefen Vanilla Extract**
- 2 and 1/4 cups flour
- 1/2 cup **Gefen Cocoa**

- 1/2 teaspoon Gefen Baking Soda
 - 1/4 teaspoon salt
 - 6 ounces dark chocolate bar, chopped
 - 6 ounces white chocolate bar, chopped
-

Start Cooking

Make the Cookies

1. Preheat oven to 300 degrees Fahrenheit. Blend sugars and margarine until grainy paste is formed. Add eggs and vanilla extract and beat until smooth.
2. Add dry ingredients and chocolates; blend at low speed until just combined. Do not over-mix.
3. Drop by rounded tablespoonfuls onto ungreased cookie sheets, two inches apart. Bake for 16 to 20 minutes. Transfer cookies to a cool, flat surface to cool.

Tip:

You can use black and white chocolate chips instead of chopped chocolate bars.

Credits

Styling and Photography by Chavi Feldman.