

Triple Decker Squares

Recipe By *Dining In*



Cooking and Prep:  2 h

Serves:  40

Contains:    

Preference: Parve

These tasty squares make a beautiful presentation at any simcha.

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Dining In

Ingredients (13)

Dough

- 2 sticks margarine
- 1 tablespoon vanilla sugar
- 1/2 cup confectioners' sugar
- 2 cups flour

Chocolate Filling

- 1/3 cup **Haddar Egg Whites**

- 1/2 cup confectioners' sugar
- 8 ounces chocolate
- 1 and 1/2 teaspoons coffee
- 1 teaspoon Gefen Vanilla Extract
- 8 ounces ground walnuts

Dipping Mixture

- 8 ounces chocolate
 - 1 stick margarine
 - 4 tablespoons corn syrup
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Start Cooking

Prepare the Dough

1. Mix together the ingredients for the dough. Chill dough in freezer for half an hour.
2. Divide dough in half. Roll out half of dough to nine by 13 inches and place into a nine- by 13-inch pan.

Prepare Chocolate Filling

1. Beat egg whites. Add half a cup confectioners' sugar, while continuing to beat.
2. In a one-quart pot, melt the chocolate, coffee, and vanilla extract together and add slowly to whites.
3. Fold in ground nuts. Spread filling onto dough.
4. Roll out second half of dough onto waxed paper and gently invert on top of filling.
5. Peel off paper. Bake at 350 degrees Fahrenheit for 25 minutes. Do not let dough brown. When almost cool, cut into very small squares.

Decorate

- 1.)

Melt dipping ingredients together. Dip squares into chocolate mixture on a diagonal.

Credit

Photography and Styling by Chavi Feldman