

Chocolate Chip Cookie Surprise with Whipped Cream and Blueberry Sauce

Recipe By *Rivky Kleiman*



Cooking and Prep:  30
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Serves:  6

Contains:    

Preference: Parve

This is not a dessert. It's an experience! A **Food Fight**, round 9 recipe.

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (14)

Cookie Surprise

- 1 package **Gefen Puff Pastry Squares**
- 1 (12-oz./340-g.) package **Kineret Chocolate Chip Cookie Dough** (12 frozen cookies)
- oil, for deep-frying

Blueberry sauce

- 1 pint (2 cups) fresh blueberries
- 1 cup water, divided
- 1/2 cup sugar
- 1 teaspoon Gefen Vanilla Extract
- 3 tablespoons Gefen Cornstarch
- 2 tablespoons apricot liqueur

Apricot-Laced Whipping Cream

- 1 (16-oz./450-g.) container parve whipping cream
 - 1/2 cup confectioners' sugar
 - 1 tablespoon vanilla sugar
 - 1/4 cup parve cream cheese
 - 1 tablespoon apricot liqueur
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Start Cooking

For the Blueberry Sauce

1. Place blueberries and half a cup water in a small saucepan over medium heat. Cook until the berries begin to cook and pop. Stir in vanilla extract.
2. In a separate cup or bowl, mix the cornstarch and remaining half cup of water until dissolved. Add to blueberry mixture (it will become cloudy) and stir until it thickens and becomes glossy.
3. Pour in the liqueur and stir well. Set aside to cool.

For the Cookie Surprises

1. Heat the oil in a deep fryer or a small saucepan.
2. Wrap each frozen chocolate chip cookie in a puff pastry square. Place seam side down in the frying basket.
- 3.

Deep-fry for three to five minutes, until the pastry turns golden. Lift from the oil and drain on paper towels.

For the Whipped Cream

1. In a large mixing bowl, beat the parve whipping cream to soft peaks. Add sugars. Continue beating until stiff peaks form.
2. Stir in parve cream cheese and liqueur. Mix until combined.

To Serve

1. Place two chocolate chip surprises in a bowl. Add generous dollop of whipping cream to the bowl. Top with blueberry sauce.

Watch!

Rivky prepared this dish in the [Food Fight](#) finale.