

# Drizzled Fudge Cookies

Recipe By *Dining In*



Cooking and Prep:  1  
h 15 m

Serves:  36

Contains:   

Preference: Parve

Intensely delicious chocolate flavor!

Difficulty: Easy

Source: Dining In

## Ingredients (11)

### For the cookies

- 1 (12 ounce) package semisweet chocolate, chopped
- 2 cups flour
- 3/4 cup **Gefen Cocoa**
- 1 teaspoon **Gefen Baking Soda**
- 1/4 teaspoon salt
- 2 sticks margarine
- 1 and 1/2 cup dark brown sugar

3 eggs, room temperature

2 teaspoons Gefen Vanilla Extract

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### For the drizzle

4 ounces white chocolate

1 teaspoon oil

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## Start Cooking

### For the Cookies

1. Preheat oven to 300°F.
2. In a double boiler, over low heat, melt the chocolate and set it aside to cool.
3. Combine flour, cocoa, baking soda, and salt. In a separate bowl, cream together margarine and sugar. Beat in eggs and vanilla until just combined.
4. Blend in cooled semisweet chocolate and then flour mixture until just combined.
5. Drop dough by rounded tablespoonfuls, 2 inches apart, onto ungreased cookie sheet.
6. Bake for about 20 minutes or until set. Cool completely.

### For the Drizzle

1. In a double boiler, melt the white chocolate with the oil. Mix. Cool slightly.
2. Dip a fork into melted white chocolate and drizzle a zigzag pattern over the cookies.