

# Spiced Chocolate Hazelnut Cookies (Krokerle)

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Cooking and Prep:  40  
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Serves:  18

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: The German-Jewish Cookbook

Cuisines: Ashkenazi

This is a chocolate spice cookie with yummy roasted hazelnuts that is iced with a sweet-tart lemon glaze. The recipe comes to us from Herta Bloch, though her daughter Marion has always been the one in their family to bake them, traditionally as a Chanukah treat. As the recipe does not contain dairy, Krokerle are parve – and therefore, also naturally low in fat. The size of these cookies is variable – you may choose to form them with a teaspoon for smaller cookies, or a tablespoon for larger ones. Makes 45–65 cookies.

## Ingredients (10)

### Cookies

- 8 ounces hazelnuts
- 4 large eggs
- 1 and 1/2 cups sugar
- 2 and 3/4 cups all-purpose flour

- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1 teaspoon ground clove, cinnamon, or nutmeg, or a combination
- 1/4 cup Dutch-process cocoa like **Gefen Premium Cocoa Powder**
- 2 ounces brandy, or whiskey

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## Lemon Glaze

- 1 and 1/2 cups confectioner's sugar, sifted
  - 1 and 1/2 tablespoons fresh lemon juice
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## Start Cooking

### Roast the Hazelnuts

1. Preheat oven to 350 degrees Fahrenheit.
2. Spread the hazelnuts on a baking sheet and toast in the oven for about 10 minutes, or until you start to smell them. Be careful not to let them burn.
3. Immediately remove from oven and spread on a clean kitchen towel. Wrap the four corners of the towel over the top and let sit for a few minutes – the steam will help loosen the nut skins. Roll the nuts around in the towel – most of the nuts will be skinless. Set aside.

### For the Cookies

1. Whisk eggs and sugar together until light and foamy.
2. In a separate bowl, sift together the flour, baking powder, clove, and cocoa. Stir dry ingredients into the egg/sugar mixture. Add the liquor and the nuts and mix to combine.
3. Drop by teaspoonfuls or tablespoonfuls onto greased, or Gefen Easy Baking Parchment lined, baking sheets, two inches apart.
4. Bake in preheated 350 degree Fahrenheit oven 10–15 minutes, or until lightly browned. Remove from oven and place on a rack to cool.

### For the Glaze

1. While the cookies are baking, make the glaze: combine the confectioner's sugar and lemon

juice in a small bowl and stir until smooth. Add a drop of water if the glaze is too thick.

2. While the cookies are still warm, drizzle each one with a small spoonful of glaze. Let cool.

## About

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