

Double Chocolate Sugar Cookies

Recipe By *Estee Kafra*



Cooking and Prep:  40
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Serves:  12

Contains:   

Preference: Parve

An elegant chocolate cookie the whole family will love.

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (12)

Main ingredients

- 6 tablespoons oil
- 1/2 cup (1 stick) margarine (trans-fat free is fine) (use soy-free, if needed)
- 1 and 3/4 cups packed dark brown sugar
- 3/4 cup **Gefen Cocoa Powder**
- 1 and 1/2 cups plus 2 tablespoons all-purpose flour

- 1/2 teaspoon baking soda
 - 1/4 teaspoon **Haddar Baking Powder**
 - 1/2 teaspoon salt
 - 1 tablespoon **Gefen Vanilla Extract**
 - 1 egg, plus 1 yolk
 - 3/4 cup mini chocolate chips
 - 1/2 cup sugar, for coating
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Start Cooking

Prepare Cookies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In an electric mixer fitted with the dough hook, cream the oil, margarine, and brown sugar together until creamy and lighter in color.
3. In a separate bowl, mix the cocoa, flour, baking soda, baking powder, and salt.
4. Lower the mixer speed and add the dry ingredients, followed by the vanilla extract and eggs.
5. Once mixed, add the chocolate chips and mix by hand to incorporate fully.
6. Put sugar in a shallow bowl.
7. Form dough into approximately one-inch balls and roll in the sugar.
8. Place dough balls two inches apart on a Gefen Easy Baking Parchment-lined baking sheet.
9. Bake for 13 minutes — cookies will harden as they cool.

Note:

Freezes well.

Credits

Photography: Daniel Lailah

Styling: Amit Farber