

Fudge Cookies

Recipe By *Brynie Greisman*



Cooking and Prep:  30
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Serves:  20

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

I was recently at a simchah and tasted the most delicious cookies. They tasted like a brownie but in cookie form and had sprinkles placed exactly in the center. Can you help me with this recipe, please? Shana G, Lakewood I recently made these for my son's aufruf and they have the perfect consistency — chewy and crispy at the same time. They taste great straight from the freezer. I'm so glad there are none left! I believe this is what you're referring to.

Ingredients (9)

Main ingredients

- 1 cup (200 grams) margarine (use soy-free, if needed)
- 3/4 cup Gefen Cocoa
- 2 cups sugar
- 2 large eggs
- 2 teaspoons Gefen Vanilla

- 1 and 1/2 cups flour
 - 1/2 teaspoon salt
 - 1 cup chopped nuts
 - nonpareil candies, for decoration
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Start Cooking

Prepare the Cookies

Yields 40 large cookies or 54 medium cookies.

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Melt margarine. Cool slightly and pour into a mixing bowl. Add cocoa, sugar, eggs, and vanilla and beat together. Add flour and rest of ingredients.
3. Wet hands and form into medium-sized balls or drop from a tablespoon two inches (five centimeters) apart onto a cookie sheet lined with Gefen Easy Baking Parchment Paper.
4. Bake for 8 minutes for a very chewy cookie and 10 minutes for a slightly crispier cookie. Be sure to rotate pans in middle. As soon as cookies are removed from oven, place a nonpareil candy in the center of the cookie, pressing down ever so slightly.

Tip:

Make sure cookies are completely hardened and that the chocolate from the nonpareils is totally dry before stacking and freezing. Use different colored nonpareils (we used brown and white) to match your simchah motif.

Variation:

For a slightly healthier version, use 3/4 cup oil in place of the margarine and just 1 and 1/2 cups sugar and whole wheat pastry flour. (That's how I made it.) Oil makes the cookies a little crunchier, whereas margarine makes them chewier.

Credits

Photographer: Daniel Lailah

Food Style: Amit Farber