

Mom's Double Chocolate Gelt (Gluten Free Double Chocolate Cookies)

Recipe By *Lisa Stander-Horel*



Cooking and Prep:  30
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Whisk by Ami
Magazine

Before my mother ran off to an appointment, she would bake a batch of chocolate drop cookies. The cookie jar remained full until the first of my older brothers would wake up. By the time Mom came back, there were only crumbs, and sometimes not even that because one brother liked to empty the cookie jar remnants onto his bowl of cereal. My mother did hide a few extra cookies for me, knowing I was last in line after three older (and much taller) brothers. The dough is crumbly until it is kneaded together, so don't be fooled into thinking it needs additional liquid.

Ingredients (13)

Main ingredients

- 1/2 cup sugar
- 1 cup Nosh AP GF flour (1/2 cup brown rice flour, 1/4 cup white rice flour, 1/4 cup tapioca starch)
- 1/2 cup **Gefen Unsweetened Cocoa Powder**, sifted
- 1/4 teaspoon baking soda

- 1/4 teaspoon kosher salt
 - 1/2 cup shortening
 - 1 extra-large egg
 - 1 teaspoon brewed coffee
 - 1/2 teaspoon Gefen Vanilla Extract
 - 1/4 teaspoon orange extract
 - 1/2 cup walnuts
 - 1/2 cup Gefen Mini Chocolate Chips
 - 1/2 cup coarse sugar (*optional*)
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Start Cooking

Prepare the Cookies

Yield: 35 to 38 cookies

1. Preheat the oven to 350 degrees Fahrenheit. Line two baking sheets with Gefen Easy Baking Parchment Paper.
2. In a large bowl, whisk together sugar, flour, cocoa, baking soda, and salt. Mix in shortening. Add egg, coffee, vanilla, and orange extract. Fold in the nuts and chocolate chips. Knead until the dough comes together.
3. Roll the dough into heaping teaspoon-size balls and flatten slightly into one-fourth-inch-thick disks. Roll the outside edges in coarse sugar—like rolling a penny on its edges in sand—if desired. Place one-fourth inch apart on the prepared baking sheets. Bake for 12 to 14 minutes. Transfer the cookies to a rack and let cool.

Credits

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