



Weinberg Village Assisted Living Residences
Sylvan & Jean Orloff Memory Support Unit

Chocolate Cookies

Pareve

Time 30-60 Minutes

Health & Allergies: Dairy-Free, Gluten-Free

Ingredients:

- 12 ounces good-quality dark chocolate (70% to 72% cacao), divided
- 1/4 cup potato starch
- 1/4 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 3 tablespoons margarine
- 2 eggs
- 3/4 cup sugar
- 1 teaspoon Passover vanilla extract
- 2 cups coarsely chopped walnut or pecan pieces

Directions:

1. Preheat oven to 350°F.
2. Line two baking sheets with parchment paper or Silpats.
3. Chop half the chocolate finely for easy melting; chop the other half in larger chunks to stir into the cookie dough.
4. In a small bowl, mix together potato starch, baking powder, and salt.

5. In a heavy-bottom small pot, over very low heat, melt the 6 ounces of finely chopped chocolate with the margarine. Stir until melted. Remove from heat and cool slightly.
6. In a heavy-bottom, 3-quart pot, whisk eggs, sugar, and vanilla over very low heat. Stir until mixture is lukewarm to the touch. Remove from heat. Add the melted chocolate mixture, and then stir in potato starch mixture. Gently fold in nuts and the remaining 6 ounces chocolate chunks.
7. Scoop tablespoons of batter onto prepared pan, 1 1/2 inches apart. Bake until surface of cookies looks dry and just set but center is gooey, about 12 to 14 minutes. Cool for 5 minutes on pan, transfer to wire rack to cool completely.

