

Chocolate Puffs

Description

Joan picked up a paperback cookbook at a garage sale. 'A World of Desserts and Delicacies from SOLO'. Solo is a brand of canned fillings for cakes and coolies, like Almond Paste, Poppy Seed, Prune etc.

Well a newspaper clipped recipe fell out from the book (this was about 2 years after we bought the book).

Joan made the cookies twice and we really liked them enuf to add them to our collection.

For a couple of years the ingredients section of 'Family Recipe Central' hasn't worked, so I'm putting the recipe here and listing the ingredients and procedures below.

Ingredients

Instructions

1/2 cup salad oil---Joan used Avocado oil.



Summary

Yield: 6

Source: Unknown

Prep Time: 4 hours

Category: Cookies & Bars

Cuisine: American

Chocolate Puffs

4 1-ounce squares of unsweetened chocolate, melted.

2 cups sugar.

4 eggs, well beaten.

2 teaspoons vanilla.

2 1/2 cups sifted flour.

2 teaspoons baking powder.

1/2 teaspoon salt

1/2 cup chopped nuts, (optional).

Combine oil, chocolate and sugar.

Stir in eggs and vanilla.

Sift together flour, baking powder and salt.

Add the dry ingredient mixture to the sugar mixture.

Chocolate Puffs

Stir in the nuts, if using.

Chill the dough at least 3 hours or overnight if possible.

Shape into 1 inch balls and roll in granulated sugar or Confectioner's sugar.

Place on a parchment lined sheet (original recipe says 'lightly greased sheets').

Bake at 350° for 9 -10 minutes. BE CAREFUL NOT TO OVERBAKE!

Cookies will be soft when taken from the oven.

Notes

NB...because I didn't use the 'ingredients' section of the software, the change, halve or double buttons won't work.