



Pesach Crinkle Cookies

submitted by Sara Rosenwasser (pictured with family)

Jewish Journal: Sara, where is this recipe from?

Sara: I got this recipe from a close friend and my family always enjoys snacking on these delicious cookies over Passover.

JJ: Tell us about your family! How long have you lived in San Antonio?

Sara: We've been here for two and a half years. My husband Moshe Rosenwasser and I have three adorable boys, ages 6, 4, and 2 (pictured here).

JJ: Let's get to the recipe! How do we make these yummy cookies?

Sara: This is the best Pesach dessert, they are so soft and chocolatey, and you would never know there is no flour! The key is baking them for the right amount of time, if you over-bake just a few minutes they won't be the same! These cookies freeze really well so you can make them in advance or make a lot and pop a bunch in the freezer!

INGREDIENTS:

- 3/4 cup oil
- 1 1/4 cup Cocoa powder
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- 2 cups potato starch
- 2 teaspoons baking powder
- Confectioners' sugar for rolling

INSTRUCTIONS:

- 1) Using an electric mixer beat the oil, cocoa powder, and sugar, then add eggs one at a time
 - 2) Add vanilla, potato starch, and baking powder and beat until peanut butter consistency
 - 3) Refrigerate for 1-2 days
 - 4) Preheat oven to 350 degrees
 - 5) form balls with the dough and roll them in confectioners sugar
- *If the dough is sticky, put some oil on your hands
- 6) Bake for 8 minutes (no longer)
 - 7) cool on a cookie sheet for 10 min and Enjoy!