

THE  
TEMPLE  
EMANU-EL  
STREICKER  
CENTER



~ ZOE KANAN ~  
ALL ABOUT DESSERTS

## ~ Chocolate Lace Cookies ~

### Ingredients

- 5 T butter 70g
- ½ cup brown sugar 100g
- ¼ cup honey 85g (golden syrup, maple syrup, date syrup, etc.)
- ⅓ cup matzo meal 40g
- ½ cup sunflower seeds 70g (or coconut, pinenuts, hazelnuts, almonds)
- ¾ cup bittersweet chocolate, chopped 170g \*look for kosher for Passover chocolate
- flake sea salt

### Preperation

1. Preheat an oven to 350°F
2. Line 2 sheet trays with well-greased parchment paper or silicone mats.
3. Roughly chop the seeds or nuts and set aside.
4. In a small saucepan, melt the butter over medium heat and swirl until the milk solids brown and it smells pleasantly toasty. Scrape up any bits stuck to the bottom of the pan.
5. Stir the brown sugar and honey into the brown butter and continue cooking on medium-low heat, stirring constantly. It's finished when the mixture homogenizes, the sugar granules are melted, and it lightly boils.
6. Remove from heat and stir in the matzo meal and chopped seeds. Add sea salt to taste.
7. Portion 9 or 10 teaspoons of the batter on to each sheet tray, spaced well apart, and bake for 8 minutes or until thoroughly bubbling and deeply golden.
8. Let the baked cookies cool for 5 minutes then transfer to a rack. Arrange the cooled cookies in pairs based on like size.
9. Use an offset spatula to coat the underside of one cookie per pair with a thin layer of chocolate, then gently sandwich the chocolate with the second cookie.
10. Allow chocolate to set, then enjoy!