



# CHAYA SORA'S CHOCOLATE FUDGE COOKIES

## INGREDIENTS

- 3/4 cup of oil
- 1 cup of cocoa
- 2 cups of sugar
- 4 eggs
- 1 1/2 tsp vanilla sugar
- 2 cups potato starch
- 2 tsp baking powder
- 12 oz chocolate chips
- Coating: Icing sugar

## PREP TIME

- Prep | 20 Min
- Freezer | 2 Hours
- Bake | 9 Mins

## PROCEDURE

- 01** In a bowl, beat oil, sugar and cocoa. Add eggs and beat till the mixture is well combined.
- 02** Slowly add vanilla sugar, potato starch and baking powder to the mixture . then add chocolate chips .
- 03** The mixture should then be placed in the freezer for two hours.
- 04** After two hours: Pre-heat oven to 180°. Roll out the cookies into small balls and dip each one in to icing sugar.
- 05** Place on cookie sheet 2 inches apart (as they will spread) Bake in oven for 9 minutes