

# Chocolate Puffs

## Description

Joan picked up a cookbook at a garage sale. The title is "A World of Desserts and Delicacies from Solo". Solo is a brand of canned cake and cookie fillings like Almond Paste, Poppy Seed, Prune, Date etc.

At home she opened the book to make an almond cake BUT a newspaper clipped recipe fell out. The original owners of the book had tucked it in between pages. It sounded like a really chocolatey, fudge cookie so Joan tried it! I looked up similar cookies but didn't find one exactly like it.

Well, it's just delicious. We decided to add it to our family recipe.

## Ingredients

- 1/2 cup Salad oil?Joan used Avocado

## Instructions

Combine oil, chocolate and sugar.

Stir in eggs and vanilla.

Sift together flour, baking powder and salt and then add this to the sugar mixture.

Stir in nuts if using.

Chill dough three to four hours at least or even overnight.

Shape dough into 1 inch balls and roll in granulated sugar (we chose to roll some in Confectioner's sugar).

Place on lightly greased sheets or pans lined with parchment paper.

## Summary

**Yield:** 6

**Source:** See the note above

**Prep Time:** 4 hours

**Category:** Cookies & Bars

**Cuisine:** American

## **Chocolate Puffs**

Bake at 350° for 9 to 10 minutes (electric oven).

Be careful not to over bake; cookies will be soft when taken out of the oven.