

SWEET TASTE OF TORAH

This snack relates to this week's parsha. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Mt. Sinai Cookies

Exodus 24:15



Ingredients:

Makes approximately 12 (Note the recipe can be cut in half to make 6)

- 2 c. sugar
- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. milk
- $\frac{1}{4}$ c. unsweetened cocoa powder
- 3 c. quick oats
- 1 tsp. vanilla extract
- $\frac{1}{4}$ c. powdered sugar
- 12 medium-sized cups
- 12 snack size plastic bags

Instructions:

Place the plastic bags in the cups, forming a cone shape inside the cup with one corner of the bag pointing down.

Make cookie mixture: In a large pan on the stove, combine the sugar, butter, milk and cocoa powder. Stir and heat on high to boiling. Allow the mixture to boil for 1 minute. Remove from heat. Add quick oats and vanilla extract. Stir until mixture is well combined.

Form mountains: Drop spoonfuls of the cookie mixture into the plastic bags, forming the mountain shape. Adjust the amount of the mixture inside the bags to get the shape and size that you want. Allow the cookies to cool inside the bags (about 5-10 minutes).

Remove and shape mountain cookies: After about 5-10 minutes, remove the cookies from the bags and shape as needed. (If they're still slightly warm, you can shape your mountains better. Once they've cooled and hardened completely, they can't be manipulated.) Place on a piece of parchment paper.

Give your peaks clouds: Dip the tops of the mountain cookies into the powdered sugar to make the clouds that covered the mountain.