



CHOCOLATE BARS

Makes 2 dozen 2x1 inch wide rectangles.

Pareve, chocolaty, easy to make, these bars refrigerate and freeze very well.

INGREDIENTS

- 1 cup unbleached all-purpose flour
- $\frac{1}{4}$ unsweetened cocoa powder
- 5 ounces imported semi-sweet chocolate, broken into small pieces
- $\frac{1}{2}$ cup extra-virgin olive oil
- $\frac{1}{2}$ generous cup sugar
- 3 large eggs plus 1 egg white at room temperature
- 1 cup walnuts, toasted, coarsely chopped

PREPARATION

1. Preheat the oven to 350F.
2. Line a 9x9 inch baking pan with parchment paper, making sure that the paper extends a little over the rim to make it easier to lift.
3. In a small bowl combine the flour and cocoa powder.
4. Place the chocolate and the olive oil in a double boiler. Cover and set over simmering water. Stir from time to time until the chocolate is melted. Remove the top and whisk in the sugar gradually.
5. Then whisk in one egg at a time. Keep whisking for a minute.
6. With a wooden spoon add the dry ingredients and the walnuts, combining thoroughly.

7. Pour the batter into the pan, distributing it evenly and smoothing the top.
8. The batter will be a bit sticky.
9. Bake for about 20 minutes, the cake tester inserted in the center should come out clean.
10. Cool on a wire rack.
11. Store the cookies in the refrigerator or freezer in an airtight container with wax paper between the layers.