Chocolate-Covered Yogurt Cookies with Almonds

Description

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These **chocolate-covered yogurt cookies with almonds** are the perfect blend of soft, tender cookies and rich, crunchy chocolate coating. The dough is light and fluffy thanks to yogurt, while the chocolate and almond topping adds a decadent finish that makes every bite irresistible. Theyâ??re easy to prepare, require simple ingredients, and are ideal for tea time, festive occasions, or just when youâ??re craving a homemade sweet treat. The combination of creamy chocolate, nutty crunch, and melt-in-your-mouth cookies is sure to make them a family favorite!

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Ingredients

- 150 g yogurt
- 120 g sugar
- 380 g flour
- 8 g baking powder
- 120 ml vegetable oil
- A few drops of vanilla essence (or a pinch of vanillin)
- 200 g semi-sweet chocolate
- 2 tablespoons almonds, chopped

Preparation

Step 1: Prepare the Dough

In a large mixing bowl, whisk together the **yogurt, sugar, vegetable oil, and vanilla essence** until smooth and creamy.
Add the **flour and baking powder**, then mix well until all the ingredients are fully combined and a soft dough forms.

Step 2: Shape the Cookies

Take small portions of dough and roll them into balls.
Gently flatten each ball to form cookie shapes.
You can shape them round, oblong, or use cookie cutters for fun designs.

Step 3: Bake the Cookies

Preheat the oven to **180Â°C (350Â°F)**.
Line a baking sheet with parchment paper and arrange the cookies on top.
Bake for about **20 minutes**, or until lightly golden.
Remove from the oven and allow them to cool completely.

Step 4: Prepare the Chocolate Coating

Melt the **semi-sweet chocolate** using a bain-marie (double boiler) or in a microwave-safe bowl.
Once melted, stir in the **chopped almonds** until they are fully coated in chocolate.

Step 5: Coat the Cookies

Dip each cooled cookie into the chocolate-almond mixture, ensuring it is evenly coated.
Let the excess chocolate drip off, then place the cookies on parchment paper.

Step 6: Let the Chocolate Set

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Allow the cookies to rest at room temperature until the chocolate sets completely.
This may take some time, but itâ??s worth the wait!

Serving

Once the chocolate has set, your **crunchy-on-the-outside, soft-on-the-inside cookies** are ready to enjoy. Perfect with tea, coffee, or as a sweet snack anytime!

Category

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