

# ORIoT

*In loving memory of Ori Moshe Borenstein z"l*

"Ori Moshe Borenstein z"l fell in battle in the northern Gaza Strip on October 10, 2024 — Erev Yom Kippur.

Ori shared his light by baking these cookies, called "Oriot", and offering them with love every Shabbat and Chagim to family, friends, and even strangers.

By baking and sharing Oriot, we continue Ori's legacy and illuminate Am Yisrael."

-Avigail Ben-Tolila, girlfriend of Staff Sgt. Ori Moshe Borenstein z"l



## Instructions

1. **Preheat** oven to 350°F / 180°C.
2. **Beat** eggs and sugar on high speed for 5–10 minutes, until thick and mousse-like.
3. **Melt** chocolate and oil in the microwave in 30-second bursts, stirring until smooth.
4. **Stir** hot chocolate mixture into the egg mixture.
5. **Add** salt, flour, and baking powder; mix gently to combine.
6. **Drop** heaping spoonfuls of batter onto a baking sheet, leaving space to spread.
7. **Bake** 9–10 minutes, until cracked on top, firm at the edges, and soft in the center.
8. **Cool** slightly before serving.



## Ingredients

- 2 eggs
- ½ cup sugar
- ¾ cup (200 grams) dark chocolate
- 3 tbsp. vegetable oil
- ½ tsp. salt
- ½ cup white flour
- 1 tsp. baking powder
- ½ cup (100 grams) chocolate chips

Bake & Share on Instagram:



\*Original recipe from Karin Goren