

Chewy Chocolate Cookies

Ingredients:

- 2 cups all-purpose flour
- 3/4 cup cocoa
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/4 cups **Delicious Table Margarine** softened
- 2 cups sugar
- 2 cups curd
- 2 tsp vanilla extract
- 1 3/4 cups peanut butter chips

Method:

- Heat oven to 350°F.
- Stir together flour, cocoa, baking soda, and salt.
- Beat **Delicious Table Margarine** and sugar in large bowl.
- Blend in a mixer until fluffy.
- Add curd and vanilla; beat well.
- Gradually add flour mixture, beating well.
- Stir in peanut butter.
- Drop by rounded teaspoons onto ungreased cookie sheet.
- Bake for 8 - 9 minutes. (Do not overbake; or cookies will be soft. They will puff while baking and flatten while cooling.)
- Cool slightly; remove from cookie sheet to wire rack.
- Cool completely.

Mushroom Burgers

Ingredients:

- 4 buns
- 1 cup shredded carrots
- 8 slices of tomato
- 1/2 cup grated cheese
- Oil for frying
- 1 tbs **Delicious Table Margarine**
- 1 cup small mushrooms, chopped coarsely
- 1 onion, chopped finely
- 1 tsp garlic paste
- 1/2 tsp pepper powder
- 1/2 cup chopped coriander leaves
- 1/4 cup boiled peas
- 1/4 cup chopped French beans, boiled
- 1 cup breadcrumbs
- 3 green chillies, chopped finely
- Salt as per taste

Method:

- Heat **Delicious Table Margarine** in a pan.
- Fry onion till transparent.
- Simmer garlic paste for 2 minutes.
- Add mushroom and saute for 12 - 15 minutes, till dry.
- Drain and keep aside.
- Mix all the other ingredients of patties with mushroom.
- Make 4 patties of the mixture.
- Shallow fry till golden brown.
- Warm the buns. Slit into halves.
- On 4 halves, put tomato slices, patties, shredded carrots and finally grated cheese.
- Cover with the remaining halves.
- Serve with ketchup.