



Flourless Chocolate Cookies

Prep time: 15 minutes

Cook time: 40 minutes

Makes 16 servings

Why we like them: wholesome & delicious

Ingredients:

- 1 cup confectioners' sugar
- ¼ cup unsweetened cocoa powder
- 1/8 teaspoon salt
- 2 large egg whites
- 1 teaspoon vanilla extract
- ½ cup bittersweet chocolate chips, chopped



Instructions:

- Preheat oven to 350 degrees F. Line 2 large baking sheets with parchment paper. Coat the paper with cooking spray.
- Combine confectioners' sugar, cocoa powder and salt in a medium bowl. Beat egg whites in a large mixing bowl with an electric mixer until soft peaks form. Add vanilla. Fold in the cocoa powder mixture with a rubber spatula until combined. Fold in chocolate chips (or chunks).
- Drop the batter by tablespoonful's onto the prepared baking sheets, leaving about 2 inches between each cookie. Bake, one sheet at a time, until the cookies are just beginning to crack on top, 12 to 14 minutes. Let cool slightly on the pan before transferring to a wire rack to cool completely.

Nutrition Information:

67 calories; protein 1g; carbohydrates 12.8g; dietary fiber 1.2g; sugars 10.6g; fat 2.3g; saturated fat 1.3g; folate 0.6mcg; calcium 2.1mg; iron 0.2mg; magnesium 7.2mg; potassium 27.7mg; sodium 25.5mg; added sugar 11g.

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