

Marie Saba

from my kitchen to yours

Flourless Fudgy Chocolate Cookies

Makes 24 (3-inch) cookies

Ingredients:

- 3 cups (360 g) confectioners' sugar
- $\frac{2}{3}$ cup (57 g) unsweetened cocoa powder
- $\frac{1}{4}$ teaspoon Kosher salt
- 4 large egg whites
- 1 Tablespoon vanilla
- 1 cup (165 g) mini chocolate chips
- $\frac{1}{2}$ cup (56 g) finely chopped pecans



Instructions:

1. Line a baking sheet with parchment. Preheat oven to 350 (176 F).
2. In a medium bowl, whisk together sugar, cocoa powder, and salt. Set aside.
3. In a small bowl, whisk together egg whites and vanilla. Add egg mixture to cocoa powder mixture and stir to combine. Add chocolate chips and pecans; stir to combine.
4. Using a $1\frac{1}{2}$ Tablespoon cookie scoop, scoop portions of batter onto parchment-lined baking sheet, about 3 inches apart.
5. Bake 15-18 minutes, until cookies are cracked and centers are set but still soft. Let cookies sit on baking sheet for 5 minutes; then carefully transfer to a wire rack and finish cooling.

Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days.

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