

# Flourless Fudge Cookies

## Ingredients

- 2 1/4 cups confectioner's sugar
- 1/4 tsp salt
- 1 tsp espresso powder, optional
- 1 cup cocoa powder, natural or Dutch– process cocoa
- 3 large egg whites
- 2 tsp vanilla extract
- 2 cups chocolate chips, chopped nuts or dried fruit (all optional)



## Preparation

- 1) Lightly grease 2 baking sheets or line with parchment and grease the parchment.
- 2) Whisk together the egg whites and vanilla. In a separate bowl, whisk together the dry ingredients, except for chips, fruit or nuts.
- 3) Stir the wet and dry ingredients together, ensuring to scrape the bowl to make entire mixture smooth. Consistency should be that of thick syrup. Add nuts/ chips/ fruit if using them.
- 4) Drop syrupy batter onto the baking sheet in 2" circles. Let the cookies rest for 30 minutes while you preheat the oven to 350 degrees Fahrenheit.
- 5) Bake cookies for 7-8 minutes. They should spread slightly and become somewhat shiny with faintly crackled tops. If you have add-ins increase baking time to 9-10 minutes.
- 6) Remove from oven and allow to cool on pan. Carefully loosen with spatula.

**Yield:** 24 medium sized cookies

*Per Cookie: 60 Calories | 1g Fat | 13g Carbohydrates | 1g Fiber | 1g Protein | 30mg Sodium*