

Chocolate Fudge Flour-less Cookies

Ingredients:

3 cups powdered sugar

2/3 cup cocoa powder

1/4t salt

3 egg whites

1T vanilla

1 1/2 cups dairy-free chocolate chips

Directions:

1. Preheat oven to 350 degrees and line two cookie sheets with parchment paper and coat them with non-stick spray (yes, do both!)
2. In a large bowl, whisk together powdered sugar, cocoa powder, and salt. Add in egg whites and vanilla.
3. Stir in the chocolate chips.
4. The batter WILL be runny, and that's OK
5. Use a spring-release cookie scoop if you have one to spoon batter onto the parchment paper. There will be 12 cookies but make sure they have plenty of room to spread out.
6. Bake for 14 minutes, until the top of the cookies are cracked and glossy on the top.
7. Slide parchment paper onto wire cooling racks and let cool