

FLOURLESS CHOCOLATE COOKIES

prep time: **5 MINS** cook time: **12 MINS** total time: **17 MINS**
course: **COOKIES** servings: **12 COOKIES**

Rich, chewy, fudgy, flourless chocolate cookies. This easy recipe has no butter and no oil.



★★★★★
4.68 from 37 votes

INGREDIENTS

- 1 1/2 cup (180 grams) powdered sugar
- 1/3 cup (35 grams) unsweetened cocoa powder
- a pinch of salt
- 1 or 2 large egg whites *at room temperature*
- 1 teaspoon vanilla extract
- 1/2 cup (90 grams) semi-sweet chocolate chips

INSTRUCTIONS

- Preheat the oven to 180 degrees C (355 degrees F). Line a baking sheet with parchment paper.
- In a large bowl, whisk together the icing sugar, cocoa powder and salt.
- Add the vanilla extract, the egg white and whisk until you obtain a thick but moist batter. **If it seems too thick, add another egg white.**
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- Fold in the chocolate chips.
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- Scoop the batter onto the prepared baking sheet. Leave enough space between each cookie as they will spread a bit.
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- Bake for 12-14 minutes, until the tops are glossy and they begin to crack.
- Let the cookies cool **completely** before removing them from the baking sheet with a spatula.
- Store the flourless chocolate cookies in an airtight container at room temperature for up to 3 days.

NUTRITION INFORMATION *Amount per serving (1 cookies)* — Calories: **122**, Fat: **4g**, Saturated Fat: **2g**, Sodium: **8mg**, Carbohydrates: **27g**, Fiber: **5g**, Sugar: **16g**, Protein: **3g**

Did you make this recipe?

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