

Shopping List

Bulk/Grocery

Cocoa powder

Sea salt

Vanilla extract

Powdered sugar

Eggs

Semi-sweet chocolate chips



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Community
FOOD CO OP
Bellingham's Natural Grocer

Downtown Store

1220 N Forest Street
Bellingham, WA 98225
Open Daily 7am-10pm

Cordata Store

315 Westerly Road
Bellingham, WA 98226
Open Daily 7am-9pm

Phone: 360.734.8158

sassysampler@communityfood.coop

www.communityfood.coop

Flourless Chocolate Cookies



Flourless Chocolate Cookies

INGREDIENTS

- 3 c organic powdered sugar
- 2/3 c organic cocoa powder
- 1/4 t sea salt
- 4 large organic egg whites, room temperature
- 2 t organic vanilla extract
- 1 1/4—1 1/2 c organic semi-sweet chocolate chips

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Line two rimmed baking sheets with parchment paper (and sprayed lightly with oil) or Silpat mats.
3. In a large bowl, whisk together the powdered sugar, cocoa powder, chocolate chips, and sea salt.
4. Stir in the egg whites and vanilla until the batter is well combined (if the batter seems too thin you can add more powdered sugar until it reaches school glue consistency).
5. Spoon thick fudgy batter onto cookie sheets in 12 small, evenly spaced mounds (about 1 T). Chill for 5 minutes or so to keep them from spreading when they bake. Refrigerate remaining batter.
6. Bake for 10-12 minutes or until the tops are glossy and lightly cracked.
7. Slide the parchment onto a wire rack and allow to cool completely before removing from the sheet.
8. Repeat steps 5-7 with remaining batter.

Cookies can be kept in an airtight container for up to three days and taste just like brownies!

There are many variations of this recipe on the web—you can use anywhere from 2-4 eggs (depending on how thick you want the batter—I definitely think the thicker the better) and some recipes use as much as 2 cups of chocolate chips. Nuts can be added to these cookies as well—hazelnuts, walnuts, or pecans would be a great choice.



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