

## FLOURLESS CHOCOLATE WALNUT COOKIE

*Perfect for Passover!*

*JUMBO FLOURLESS DARK CHOCOLATE WALNUT  
COOKIES*

*Prepared in 25 minutes or less.*

### **Ingredients**

*2 1/2 cups walnut halves,*

*lightly toasted and chopped*

*3 cups Confectioners' sugar*

*1/2 cup plus*

*3 Tbs Dutch-process cocoa powder,*

*(makes cookies darker) 1/4 tsp salt*

*4 large egg whites,*

*at room temperature*

*1 Tbs Madagascar Bourbon Pure Vanilla Extract, (I prefer Nielsen-Massey)*

*Preparation Place a baking rack each in the upper and bottom thirds of the oven.*

*Preheat oven to 350°F. Line 2 baking sheets with parchment paper.*

*Set aside.*

*Combine cocoa powder, sugar, salt and chopped walnuts in the bowl of an electric mixer fitted with the paddle attachment.*

*Mix on low speed approximately 1 minute. With mixer still running, slowly add the egg whites and extract. Adjust speed to medium and mix for 3 minutes or until the mixture has slightly thickened. Be careful not to over mix. Using an ice cream scooper, scoop the batter onto parchment lined baking sheets. Leave about 3 inches or so in-between each cookie so that they don't stick together. Place cookies in hot oven and lower temperature to 320°F. Bake for 14-16 minutes or until you see cracks appear on the cookies' surface. To ensure even cooking, switch the pans from top to bottom after 7 minutes. Remove from oven and allow to cool completely on a wire rack. Store in an airtight container for 2 days. Yields 10-12 jumbo cookies."*

