

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."

