Chewy, Fudgy Flourless Chocolate Cookies

A naturally gluten free recipe for Chewy, Fudgy Flourless Chocolate Cookies that are so easy and fast to throw together!

Course	cookies, gluten free cookies
Prep Time	35 minutes
Cook Time	12 minutes
Total Time	47 minutes
Servings	24
Calories	131 kcal
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Ingredients

- 3 cups powdered sugar (Organic)
- 2/3 cup Dutch processed cocoa powder, (can substitute regular unsweetened baking cocoa too)
- 1/2 tsp. salt
- 3 large egg whites room temperature
- 1 teaspoon vanilla extract
- 1 1/2 cups semi-sweet chocolate chips (Enjoy Life)

Instructions

1. Line two baking sheets with parchment paper and SPRAY with nonstick spray.

2. In a large bowl, whisk together powder sugar, salt, and cocoa powder. Stir in egg whites and vanilla extract until the batter is completely moistened. It will be very thick. Gently stir in the chocolate chips.

3. Spoon the batter on the sprayed parchment lined sheets, 12 mounds per sheet. Preheat the oven to 350°F. Let the cookie sheets rest for 30 minutes before baking. The cookies will almost develop a crust on them.* Bake for 10-12 minutes until tops are glossy and lightly cracked. The edges will be set and the middle slightly undercooked.

4. Let the cookies cool for 10 minutes on the baking sheet before gently transferring them to a cooling rack to finish cooling.

Recipe Notes

*If you skip letting them sit out for 30 minutes, they will still turn out fine. They will have a slightly different appearance and spread a bit more while baking.