



Flourless Brownie Cookies (Gluten Free)

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INGREDIENTS

3 cups powdered sugar
 $\frac{2}{3}$ cup unsweetened cocoa powder
2 tsp cornstarch
 $\frac{1}{2}$ tsp kosher salt
3 egg whites
1 tsp vanilla extract
1 cup dark chocolate discs
Flaky salt for topping

PREPARATION

1. Whisk together powdered sugar, cocoa powder, cornstarch and kosher salt in the bowl of a stand mixer or a large bowl.
2. Add egg whites and vanilla extract and mix. Use the paddle attachment and a low speed on the mixer or a rubber spatula. Mix for a few minutes until a loose, shiny dough forms that is reminiscent of a thick brownie batter.
3. Stir in the chocolate discs. Cover
4. Cover the bowl and refrigerate for 1 hour.
5. Preheat the oven to 350 degrees. Line two baking sheets with parchment and spray them liberally with cooking spray.
6. Roll dough into about 12 balls (2 heaping tablespoons each). Evenly place on two pans (these cookies will spread a lot!).
7. Sprinkle with flaky salt and bake for 12-14 minutes, rotating after about 7 minutes.
8. The cookies are done when they are cracked on top and no longer look wet. Let cool on the baking sheets for one hour before removing.

For more recipes, ingredients, and chocolate fun, visit grocersdaughter.com.