

Flourless Cocoa Cookies Recipe



INGREDIENTS

3 large eggs	1 ½ tsp vanilla extract
3 cups powdered sugar	1 cup bittersweet chocolate chunks
1 ¼ cup unsweetened cocoa powder	Maldon salt, for sprinkling
½ tsp ground cinnamon	
¼ tsp fine sea salt	

PREPARATION

1. Preheat the oven to 350°F with racks in the upper and lower thirds. Line two baking sheets with parchment paper.
2. In a medium bowl, lightly whisk eggs.
3. Sift together powdered sugar, cocoa powder, cinnamon and salt. Add to eggs, whisking until mixture forms a smooth batter, about 1 minute. Add vanilla and chocolate chunks and mix until fully incorporated (switch to a rubber spatula if necessary). The batter will be very thick and sticky.
4. Use a 2 tbsp scoop to portion the batter onto prepared baking sheets. Stagger cookies, leaving about 1 ½ inches between them. Sprinkle a little Maldon salt on each cookie.
5. Bake cookies, rotating sheets from front to back and top to bottom at the halfway mark, until set around the edges and cracked on top, about 10 to 12 minutes. The cookies may look slightly underbaked in the center and that's exactly what you want. Cool cookies completely on pans. The cookies can be stored airtight for up to one week.



Err on the side of underbaking the cookies. They're loaded with chocolate, and just like melted chocolate, they set up as they cool.

* Recipe from *The Fearless Baker: Simple Secrets for Baking Like a Pro* by Erin McDowell

