



## *Chewy Chocolate-Walnut Cookies*

I don't have a huge sweet tooth – given the choice between salty and sweet, I will always pick chips over cookies. However, I absolutely love chocolate. The darker, the better. And if it's in cookie form, it better be chewy and rich. Especially on a bad day. So imagine my surprise when I came across these flourless chocolate-walnut cookies – so deep in cocoa flavor with the texture of a good crispy-chewy brownie edge – and realized that there are only six ingredients...none of which were butter or oil. Are they made with sugar? Of course...I'm not a saint after all...but as far as cookies go, you may feel a little virtuous after biting into one of these. They can make any day a good day.

3 cups walnut halves, toasted and cooled

4 cups confectioner's sugar (1 lb. box)

2/3 cup unsweetened cocoa powder

½ teaspoon fine sea salt

1 tablespoon pure vanilla extract

4 egg whites at room temperature

Preheat oven to 325 degrees F.

Line three rimmed baking sheets with parchment paper. Once the walnuts are cooled, chop coarsely and set aside. Sift together the confectioner's sugar, cocoa powder, and sea salt. Stir in walnuts, then add the egg whites and vanilla. Stir until well combined.

Spoon the batter onto the prepared sheets in 1 tablespoon mounds – leaving plenty of space between the cookies (if using a 12x16 sheet pan, only make 12 cookies per pan). These will expand significantly, so leave plenty of room between each cookie and the edge of the pan.

Bake until they puff up – about 11-13 minutes. The tops will get glossy and then crack slightly. Be sure to check the cookies mid-way through and potentially rotate the pan.

Makes about 40 cookies.

