

Fudgy Flourless Chocolate-Pecan Cookies

No flour needed!

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Ingredients

- 3 cups powdered sugar
- 2/3 cup unsweetened cocoa
- 1/4 teaspoon salt
- 3 large egg whites, at room temperature
- 2 teaspoon vanilla extract
- 1 (4-oz.) semisweet chocolate bar, chopped
- 1 cup toasted chopped pecans

Directions

1. Preheat oven to 350°F.
2. Sift together powdered sugar, cocoa, and salt in a large bowl.
3. Make cookie batter:
 - Whisk egg whites until frothy.
 - Stir egg whites and vanilla into powdered sugar mixture. (Batter will be very thick.)
 - Stir in chopped chocolate and pecans until well combined.
4. Shape cookies:
 - Drop cookies 3 inches apart using a 1 1/2-inch cookie scoop (about 2 tablespoons) on a parchment paper-lined baking sheet lightly greased with cooking spray.
5. Bake cookies:
 - Bake in preheated oven until tops are shiny and cracked, 8 to 10 minutes.
 - Cool on baking sheet 5 minutes; transfer to wire racks, and cool completely, about 15 minutes.

