

# The Extra Chocolatey Flourless Fudgy Cookie

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We could live without cars. We lived for ages without electricity. We could definitely live without television, but one thing we can't live without? Chocolate. In all its glorious forms. And this cookie happens to be one of its most glorious. If you are in the "can't live without it" camp, this cookie is a must-do. It's over-the-top chocolatey, fudgy, and gluten-free with no added fat. What! It's true. It is a cookie dream come true. To have true success with this recipe, please read the notes. If you never, ever read the notes on any of my recipes, read them on this one.



## Ingredients

2 cups (227g) confectioners' sugar  
1/4 teaspoon table salt  
1 teaspoon espresso powder  
1¼ cups (107g) unsweetened cocoa powder  
3 (106g) large egg whites  
2 teaspoons pure vanilla extract  
¾ cup (95g) chocolate chips

## Directions:

1. Line a baking sheet with parchment paper and grease it.
2. Whisk together the sugar, salt, espresso powder, and cocoa powder in a large bowl.
3. In a separate bowl, whisk together the eggs and vanilla. For a fluffier cookie, whisk the eggs until they are quite foamy.
4. Whisk the egg mixture into the dry ingredients and stir until well combined. You should see no evidence of powder, and the mixture should form a thick ribbon when dripped from your spatula.
5. Add the chocolate chips.
6. Use a tablespoon cookie scoop to drop the batter onto your prepared baking sheets.
7. Let rest for 30 minutes. Preheat the oven to 350 degrees.
8. Bake for 10 minutes until you see shiny, slightly cracked tops. Do not overbake. They are a fudgy cookie!
9. Remove the cookies from the oven and cool on the pan.

### Notes:

- I use the King Arthur Triple Blend Cocoa for this cookie; it's the best partner for this recipe.
- You can add nuts or dried fruit instead of the chocolate chips, but I suggest adding only one thing, not all three.
- A scale is truly key to the success of this recipe. Measure the egg whites – they should be a scant  $\frac{1}{2}$  cup or 106g. I used three large Vital Farms egg whites and got exactly 106g.
- If your batter doesn't form a ribbon (is thicker than that) add a bit of egg white until you get that consistency. If you measure, you shouldn't have this problem, though.
- I forgot to grease the parchment one time. Don't do that. These cookies are too sticky to release from ungreased parchment.
- These cookies freeze fabulously once baked. When you want one, take it out of the freezer and let it rest at room temp for about ten minutes. Perfection.
- Without giving the eggs a good whisking to get some air in them, this cookie is flat. It's okay! It's still delicious. When you whisk the eggs to get air in them, the cookie stays puffy and will not spread on the pan. The whisked eggs were an accident when I did it, but I liked it and kept it!
- I used Pascha's super dark 85% chocolate chips to keep this cookie extra chocolatey. They are my all-time favorites!