

CHOCOLATE WALNUT BROOKIE

yields: 1 dozen

INGREDIENTS

3 c. walnuts

3 1/2 c. powdered sugar

1 1/4 c. cocoa powder

1 tsp. salt

6 egg whites

1 tbsp. vanilla extract

DIRECTIONS

1. Preheat oven to 350°.

2. Toast walnuts, cool, and coarsely chop.

3. In a large bowl or a stand mixer fitted with the whisk attachment, mix powdered sugar, cocoa, salt and walnuts.

4. Add egg whites and vanilla extract.

5. Mix on medium speed 3-5 minutes until batter is slightly thickened.

6. Portion into approximately one dozen cookies.

7. Place on parchment lined baking sheet.

8. Bake for 12-14 minutes, rotating halfway through.

