

Gluten-Free (flourless)

Chocolate Cookies

Ingredients:

- 3 Cups powdered sugar
- $\frac{3}{4}$ Cup baking cocoa
- 1 tsp. ground cinnamon
- $\frac{1}{4}$ tsp. salt
- 1 Cup semi-sweet chocolate chips
- 4 large egg whites (lightly beaten)
- 1 tsp. vanilla extract



Instructions:

1. Preheat oven to 325° and line baking sheet with parchment paper.
2. In a small bowl separate egg whites and whisk lightly until frothy. Add in vanilla and whisk to incorporate.
3. In a separate bowl combine the first 4 ingredients and whisk to incorporate.
4. Stir chocolate chips into the sugar mix.
5. Add egg white mix to the dry ingredients and stir together.
6. Drop by level TBSP onto prepared baking sheet 2in. apart.
7. Bake 13-15 min or until tops are cracked and shiny.
8. Remove from oven and let cookies cool on baking sheet 5 min then cool to wire rack.

Makes about 3 dozen depending on size.

<http://sproutedolivebranch.com>