

- GF CHOCOLATE WALNUT COOKIES -

INGREDIENTS

2 1/2 C chopped walnuts
2 oz almond paste, shred
2 1/2 C powdered sugar
3/4 C cocoa pwd* blend
1/4 teaspoon salt

4 XL egg whites
1 T vanilla extract
4 drops almond extract

Oven: 350

Line 2 large baking sheets with parchment paper.

- Toast, chop and cool walnuts. Shred or mince almond paste.
- Mix sugar, cocoa and salt in a mixing bowl.
- Toss in walnuts and almond paste.
- In a smaller bowl loosen egg whites with extracts (whisk with a fork).
- Pour egg mixture into dry ingredients and stir together with wooden spoon. Mixture will initially be dry and powdery but keep going - it will turn into a thick paste. Once combined stop! Do not over mix as cookies will become dry after baking. Do not use an electric mixer or whisk.
- Drop batter by the spoonfuls onto baking sheets in evenly spaced mounds.
- Bake cookies until tops are lightly cracked and glossy, about 15 minutes. Store in an airtight container at room temperature for a few days .

Cookie spread during cooking = 20 percent

Makes 24, 3 inch cookies



Notes: Fabulous fudgy cookies. Serve em with berries and whipped cream for a little extra sin. You can eat broccoli tomorrow!

Cookies will stick to baking sheets so parchment or substantial greasing is mandatory.

*Cocoa pwd blend = 1/2 dutched cocoa and 1/2 unprocessed cocoa. Sometimes sold as a bakers blend but you can just mix 2 kinds. This mix drives the texture of the cookies and can't be ignored

*Almond paste comes in a brick. Shred on grater and freeze the rest.