

Flourless Chocolate Walnut Cookies

<http://userealbutter.com/2020/01/13/flourless-chocolate-walnut-cookies-recipe/>
from [Food52](#)

2 3/4 cups (275g) walnuts (chopped or halves)
3 cups (350g) powdered sugar
1/2 cup + 3 tbsps (70g) Dutch-process cocoa powder
1/4 tsp kosher salt
4 large (140g) egg whites at room temperature
1 tbsp pure vanilla extract

Preheat the oven to 350°F, setting racks at lower and upper thirds of the oven. Spread the walnuts on a baking sheet and toast them for about 9-minutes until fragrant. Let cool and coarsely chop. Line two baking sheets with parchment paper or silpat sheets.

Place the walnuts, powdered sugar, cocoa powder, and salt in bowl of a stand mixer fitted with the paddle attachment. Stir on lowest speed to combine. While mixer is still running on lowest speed, slowly pour the egg whites and vanilla extract into the dry ingredients. When most of the dry ingredients have been incorporated, increase mixer speed to medium and beat for about 3 minutes or until the dough is slightly thickened. Scoop 1/4-cup (2 oz.) or 2-tablespoon (1 oz.) mounds of dough onto lined-baking sheets – 3-inches apart for the larger scoops or 1.5-inches apart for smaller scoops.

Put the baking sheets in the oven and reduce the temperature to 325°F. Rotate and swap the sheets after 8 minutes. Continue to bake another 6-8 minutes until tops look glossy and begin to crack (total bake time about 14-16 minutes). Remove from oven and slide the parchment or silpat sheets directly onto a cooling rack. Let the cookies cool completely before removing. Makes 12 large cookies or 24 smaller cookies. Store in an airtight container at room temperature.