

Salted Dark Chocolate Brownie Cookies

Recipe by: Jason Seaux

INGREDIENTS	NUTRITIONAL INFO
<ul style="list-style-type: none">● 3 cups gluten-free powdered sugar● ¾ cup unsweetened cocoa powder● 1 teaspoon kosher salt● 2 large egg whites● 1 large egg● 4 oz. dark chocolate chips (60% cacao)● 3 tablespoons cacao nibs (optional)	<ul style="list-style-type: none">● Calories (kcal) 80● Fat (g) 3● Saturated Fat (g) 1● Cholesterol (mg) 5● Carbohydrates (g) 13● Dietary Fiber (g) 1● Total Sugars (g) 12● Protein (g) 1● Sodium (mg) 60

PREPARATION INSTRUCTIONS

- 1) Place racks in lower and upper thirds of oven; preheat to 350°.
- 2) Combine powdered sugar, cocoa powder, and salt in a large bowl and stir until well blended.
- 3) In a separate bowl whisk egg whites to a firm meringue.
- 4) Fold powdered ingredients into the meringue, ¼ cup at a time, until half the powdered ingredients have been added.
- 5) Add whole egg and stir to combine.
- 6) Add remaining powdered ingredients ¼ cup at a time.
- 7) Add dark chocolate chips and the optional cacao nibs.
- 8) When the batter starts to come together continue by kneading the mixture in the bowl until all ingredients are fully integrated and there is little to no powdered ingredients remaining.
- 9) Remove from mixing bowl to a cool surface dusted with powdered sugar and form the mass into a log shape about 1 ¾" thick. Slice into medallions ½" thick. Place the medallions standing on edge onto parchment lined baking sheets 2" apart.
- 10) Bake, rotating sheets once, until cookies are puffed, cracked, and set just around the edges, about 14–16 minutes.
- 11) Transfer baking sheets to wire racks and let cookies cool on pan (they'll firm up), or place baking sheet directly from oven in the freezer for 3 to 5 minutes to chill the exteriors of the cookies for immediate service and a delicious gooey chocolate filled center.

DO AHEAD: Cookies can be baked 3 days ahead and stored airtight at room temperature.