



CHOCOLATE PEANUT BUTTER FLOURLESS COOKIES

From the kitchen of Mom Dudley

Ingredients:

2 1/2 cups powdered sugar
2/3 cup unsweetened cocoa powder
use Hershey's Special Dark
1/2 teaspoon salt
3 large egg whites
1/4 cup creamy peanut butter
1 teaspoon pure vanilla extract
1 cup chocolate chunks

Directions:

Preheat oven to 350 degrees F. and line a large baking sheet with parchment paper.

Place powdered sugar, cocoa powder and salt into a large mixing bowl, stir to combine. Stir in egg whites, peanut butter and vanilla until batter comes together. Stir in chocolate chunks then use a medium sized cookie scoop to scoop dough onto prepared cookie sheet. Place 2 mounds per row, leaving 1 1/2 inches between each cookie. Bake for 11-12 minutes, until mostly baked through. Remove from oven and let cool on cookie sheet for 10 minutes before transferring. Serve cookies room temperature.

Makes 2 dozen