

Fourless Peppermint Fudge Cookies

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Ingredients:

1 1/2 cup powdered sugar
(or substitute*)
1/2 cup cocoa powder
1/2 tsp. baking powder
2 egg whites + 1 whole egg

1 Tbs. skim milk
1/8 tsb. salt
1/4 cup mini chocolate chips
(optional)
1/8 cup crushed peppermint

* Use measurement conversion suggestions on powdered sugar substitute.

Directions:

Preheat oven to 350°. Line baking sheet with parchment paper or spray with cooking spray. In a medium bowl, mix together powdered sugar, cocoa powder, salt and baking powder. In a separate bowl, combine eggs and milk. Whisk wet and dry ingredients until combined. Don't over mix. It should have a brownie batter consistency. Stir in chocolate chips. Scoop 1 Tbs. cookie batter onto the baking sheet. Sprinkle peppermint on cookies. Bake cookies for 13 minutes.

Yields: 16 cookies • Cals per cookie: 73 (using powdered sugar + chocolate chips) • Fat per cookie: 1.2 g