

# Flourless Peppermint Fudge Cookies



## 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

Calories per cookie (using powdered sugar + chocolate chips): 73

Fat per cookie: 1.2 grams

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