

Ghirardelli Flourless Fudgy Chocolate Chip Cookies

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Chocolateforward with a nice crunch from pecans these cookies boast two types of chocolate with a delightfully crisp outside and a rich fudgy interior Pro tip Make sure to whisk the egg whites until they are very foamythis gives the cookies the lift they need

Ingredients

- - 1 cup finely chopped pecans - Cooking spray - 3 cups powdered sugar - 1/2 cup Ghirardelli Premium Baking Cocoa - 1/4 teaspoon table salt - 3 large egg whites
- at room temperature - 2 teaspoons vanilla extract - 1 cup Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips

Instructions

1. Preheat the oven to 350 degrees F. Place pecans in a single layer on a baking sheet
2. and bake in preheated oven until toasted and fragrant
3. 6 to 8 minutes
4. stirring halfway through. Let cool completely
5. about 20 minutes. Line 2 large baking sheets with parchment paper; lightly coat parchment with cooking spray. Sift together powdered sugar
6. Ghirardelli Premium Baking Cocoa
7. and salt in a large bowl. Whisk egg whites in a separate bowl until frothy
8. about 1 1/2 minutes. Stir egg whites and vanilla into powdered sugar mixture. Batter will be very thick. Stir in Ghirardelli Bittersweet Chocolate Chips and toasted pecans until well combined. Using a 1 1/2-inch cookie scoop (about 2 tablespoons)
9. scoop dough
10. and place 3 inches apart on prepared baking sheets. Bake in preheated oven until tops are shiny and cracked
11. 8 to 10 minutes. Cool on baking sheet 5 minutes; transfer to wire racks and cool completely
12. about 15 minutes.