Flourless Fudge Cookies

**Ingredients**
2 1/4 cups confectioner’s sugar
1/4 tsp salt
1 tsp espresso powder, optional
1 cup cocoa powder, natural or Dutch–process cocoa
3 large egg whites
2 tsp vanilla extract
2 cups chocolate chips, chopped nuts or dried fruit (all optional)

**Preparation**
1) Lightly grease 2 baking sheets or line with parchment and grease the parchment.
2) Whisk together the egg whites and vanilla. In a separate bowl, whisk together the dry ingredients, except for chips, fruit or nuts.
3) Stir the wet and dry ingredients together, ensuring to scrape the bowl to make entire mixture smooth. Consistency should be that of thick syrup. Add nuts/chips/fruit if using them.
4) Drop syrupy batter onto the baking sheet in 2” circles. Let the cookies rest for 30 minutes while you preheat the oven to 350 degrees Farenheit.
5) Bake cookies for 7-8 minutes. They should spread slightly and become somewhat shiny with faintly crackled tops. If you have add-ins increase baking time to 9-10 minutes.
6) Remove from oven and allow to cool on pan. Carefully loosen with spatula.

**Yield:** 24 medium sized cookies

*Per Cookie:* 60 Calories | 1g Fat | 13g Carbohydrates | 1g Fiber | 1g Protein | 30mg Sodium