

Hot Cocoa Cookies

Ingredients

- 3 cups powdered sugar
- 2/3 cup cocoa powder
- 1/4 teaspoon salt
- 4 egg whites, at room temperature
- 2 teaspoons vanilla extract
- 1 cup chocolate chips
- 1/2 cup mini marshmallows (1/2 cup walnuts, optional)

Instructions

Preheat oven to 350 degrees F. Line two rimmed baking sheets with parchment paper. Spray the parchment paper lightly with cooking spray.

In a large bowl, whisk together the powdered sugar, cocoa powder, and salt. Beat in egg whites and the vanilla extract until the batter is moistened to a brownie-like, thick and fudgy batter consistency. Fold in chocolate chips and marshmallows and walnuts if using. Let the batter rest for 15 minutes.

Spoon batter in mounds onto the prepared baking sheets. Bake for 12-14 minutes, until the tops are glossy and lightly cracked. Slide the parchment paper (with the cookies) onto wire racks. Let cool for 15 minutes. Enjoy!