

Chocolate Puddle Cookies GF

Heidi Swanson from 101 cookbooks blog



Using deeply toasted walnuts makes for a much more intense, nutty cookie. Lightly toasted walnuts can sometimes be mistaken for chocolate chips, and make for a much more mild cookie. Both good! Also, cooking time - you don't want to over or under bake here - over bake, and your cookies will cool to a crisp; under bake, and they are too floppy and crumbly. Also, underbaking makes it more difficult to remove the cookies from the parchment paper after baking - you get the swing of it after a batch or two. Try baking just one tray first until you find the right timing. Use large eggs - using extra-large will make the batter too fluid and you'll have to compensate with more powdered sugar. My cookies had some with glossy tops, and some with a more whitish crackly top. There didn't seem to be any difference in taste, although the whiter ones may have been closer to the pan edges.

Servings: 36

From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>

3 cups walnuts, / 11 oz / 310 g, toasted & cooled
4 cups powdered sugar, / 1 lb / 453 g.
1/2 cup unsweetened cocoa powder, plus 3 tablespoons / 2 oz / 60 g
scant 1/2 tsp fine grain sea salt
4 large egg whites, room temperature (do not whip them)
1 tablespoon vanilla extract, good-quality

Per Serving (excluding unknown items): 121
Calories; 6g Fat (42.5% calories from fat);
3g Protein; 15g Carbohydrate; 1g Dietary
Fiber; 0mg Cholesterol; 7mg Sodium.
Exchanges: 0 Grain(Starch); 1/2 Lean
Meat; 1 Fat; 1 Other Carbohydrates.

1. Preheat oven to 320F / 160C degrees and position racks in the top and bottom third. Line two (preferably rimmed) baking sheets with parchment paper. Or you can bake in batches with just one pan.
2. Make sure your walnuts have cooled a bit, then chop coarsely and set aside. Sift together the confectioner's sugar, cocoa powder, and sea salt. Stir in the walnuts, then add the egg whites and vanilla. Stir until well combined.
3. Spoon the batter onto the prepared sheets in mounds of about 2 tablespoons each, allowing for PLENTY of room between cookies. Don't try to get more than 6 cookies on each sheet (I made smaller cookies and could get 12 on a sheet without too much crowding), and try to avoid placing the batter too close to the edge of the pan. Bake until they puff up. The tops should get glossy, and then crack a bit - about 12 -15 minutes. Have faith, they look sad at first, then really blossom. Rotate the pans top/bottom/back/front halfway during baking time.
4. Slide the cookies still on parchment onto a cooling rack, and let them cool completely. They will keep in an airtight container for a couple days or freeze.