



## Flourless Chocolate Pecan Cookie

Lois served these delicious cookies at our display table at Missouri Botanical Garden on July 14.

3 c powdered sugar	2 t vanilla
$\frac{3}{8}$ c unsweetened cocoa	14 oz chocolate bar or chunks
$\frac{1}{4}$ t salt	1 c toasted chopped pecans
3 large egg whites, room temperature	

Cover cookie sheets with parchment paper and lightly grease them with butter.

Preheat the oven to 350.

Sift powdered sugar, cocoa, and salt into large bowl.

Whisk egg whites till lightly stiff.

Stir egg whites and vanilla into powdered sugar cocoa mix.

Blend well, then stir in pecans and chocolate.

Drop by spoonful onto prepared cookie sheets.

Bake till tops are shiny and cracked, about 8 to 10 minutes.

Cool on sheet 5 minutes.

Transfer to rack to cool completely about 15 minutes.

To make these herby, add 2 t dried and finely ground rosemary to the powdered sugar cocoa mixture.