

## CHOCOLATE CHEWIES

### MAKES 2 DOZEN COOKIES

Inspired by a popular recipe from Gottlieb's, a beloved bakery in Savannah, Ga., our version of Chocolate Chewies embodies everything that's great about a chewy chocolate chip cookie. A generous dose of cocoa powder combined with grated bittersweet chocolate equaled deep chocolate flavor.

### INGREDIENTS

- 2 1/4 cups confectioners' sugar**
- 6 tablespoons cocoa powder**
- 2 tablespoons all-purpose flour**
- 1/4 teaspoon salt**
- 3 large egg whites**
- 3/4 teaspoon vanilla extract**
- 2 cups pecans, toasted and chopped fine**
- 1 ounce bittersweet chocolate, grated**

### INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 325 degrees. Line 2 baking sheets with parchment paper. Mix confectioners' sugar, cocoa, flour, and salt together in bowl of electric mixer. With electric mixer on medium speed, add egg whites to sugar mixture, 1 at a time. Add vanilla and beat for 3 minutes on high speed, scraping down sides as needed. Stir in pecans and chocolate.

2. Drop batter, 1 tablespoon at a time, onto prepared baking sheets, spacing 1 inch apart. Bake 1 sheet at a time, until cookies are dry at edges but soft in centers, rotating sheet halfway through baking, 15 to 18 minutes. Repeat with remaining cookie batter. Slide parchment onto wire rack and let cookies cool completely before peeling from parchment. Serve.



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