

Flourless choc and nut cookies

MAKES

12 cookies

INGREDIENTS

150g icing sugar

20g cocoa powder

2 egg whites

110g nuts of your choice, chopped

Sea salt or vanilla extract (optional)

01 Heat the oven to 160C (180C non-fan). Line one large or two small baking trays with baking parchment.

02 Sift the icing sugar and cocoa powder into a large bowl. Stir through the egg whites until you have a smooth mixture, then add the nuts. You can add a few flakes of sea salt or a few drops of vanilla extract if you wanna get fancy. Scoop into 12 equal-sized balls and either store in the fridge or bake straightaway for about 15 minutes. Remove to a wire rack, still on the parchment. They will still be very soft. Allow to cool completely before eating ■

ACTIVITY - WEEK 13

If you are finding it hard to shop for flour here is a recipe for

Flourless Choc and Nut Cookies found in a local newspaper.

