

A Recipe From *tikkido*

Gluten Free Triple Chocolate Crinkle Cookies

<http://tikkido.com/blog/gluten-free-chocolate-crinkle-cookie-recipe>

Ingredients:

- 1 ½ cups bittersweet chocolate chips, divided (1 cup and ½ cup)
- 3 large egg whites
- 2 ½ cups powdered sugar, divided (½ cup, 1 cup and 1 cup)
- ½ cup cocoa powder
- 1 Tablespoon corn starch
- ¼ teaspoon salt



Instructions:

1. Heat oven to 400 degrees Fahrenheit.
2. Beat egg whites until they reach soft-peak consistency. Add 1 cup of the powdered sugar, and beat for a couple more minutes.
3. Combine the rest of the dry ingredients (the remaining 1 cup of powdered sugar, the cocoa, the salt, and the cornstarch), and beat the dry ingredients into the egg white mixture.
4. Add the melted chocolate and the remaining chocolate chips and beat to combine and form a stiff dough.
5. Scoop 1 tablespoon balls of the dough (a cookie scoop makes this incredibly easy), roll to form a nice ball, and roll the ball in powdered sugar.
6. Place balls of cookie dough approximately two inches apart on a parchment-paper lined cookie sheet (about 12 cookies per sheet)
7. Bake for 10 minutes, and let cool on the parchment sheet.