

Flourless Fudge Cookies

written by The Recipe Exchange | September 17, 2017

Ingredients

2 1/4 cups sucanat powdered sugar
1/4 teaspoon sea salt
1 cup cocoa powder
2 eggs
1 teaspoon vanilla extract

Directions

Put 2 1/4 cups of sucanat into a blender. Process until sugar has become powdered. (Here is a post with picture tutorial showing you how easy this is!) In a bowl, mix sucanat powdered sugar with the remaining ingredients. Scoop teaspoon sized balls of batter onto a parchment paper lined cookie sheet (very important). Bake in a 350° oven for 8-10 minutes. Allow the cookies to cool completely while on the cookie sheet.