

Flourless Chocolate Cakelets

Ingredients

6 Tbsp unsalted butter	$\frac{3}{4}$ c powdered sugar + garnish
1 c almond flour	2 large egg whites
$\frac{1}{4}$ c Dutch-process cocoa powder	$\frac{1}{4}$ tsp vanilla or almond extract
$\frac{1}{8}$ tsp fine salt	

Directions

Preheat oven to 400 degrees and spray a mini-muffin tin. Melt the butter and set aside to come to room temperature. Whisk the almond flour, cocoa powder, salt and powdered sugar. Stir in the egg whites and vanilla, and then gradually stir in the melted butter until smooth. Scoop the batter into the pan with a medium scoop, making about 16. Bake for 10-12 minutes, until slightly puffed and springy. Cool completely before removing from pan. Stores well at room temperature for several days. Serve garnished with a sprinkling of powdered sugar.

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