

# FLIK Homemade Flourless Chocolate Brownie Peppermint Crinkle Cookie

Serving Size: 1 cookie

Makes 28 servings



## Ingredients:

1/4 cup	Peppermint Candy
1 3/4 cups	Powdered Sugar
6 TBSP	Cocoa Powder
3/4 tsp	Kosher Salt
8 TBSP	Semi-Sweet Chocolate Chips
1/2 tsp	Baking Powder
2 oz	Egg Whites
1 each	Large Egg
4 Tbsp	Powdered Sugar
as needed	Cooking Spray Oil

## Preparation:

1. Preheat oven to 350°F.
2. Crush peppermint candy in a Ziploc bag.
3. In a bowl, mix peppermint candy pieces, 1 3/4 cup powdered sugar, cocoa powder, salt, chocolate chips, and baking powder.
4. Add 2 oz egg whites one whole egg and continue mixing until a batter is formed.
5. Refrigerate mixture for 1 hour.
6. Place 4 TBSP of powdered sugar in a bowl.
7. Spray a parchment lined sheet tray with cooking spray.
8. Scoop 1 oz (2 TBSP) portions of dough, form into balls, and roll in powdered sugar until completely covered.
9. Place cookies on prepared baking sheet leaving about 2 inches between each cookie.
10. Refrigerate sheet trays with scooped cookies for 15 minutes. Dough must be cold before placing into the oven.
11. Bake cookies for about 8-10 minutes, until cookies crack on the top and start to spread.
12. Allow to cool before serving. Cookies should be crisp on the outside and slightly gooey in the center.

## NUTRITION FACTS

### PER SERVING

<b>calories</b>	95
<b>total fat (g)</b>	2
saturated fat (g)	1
trans fat (g)	0
<b>sodium (mg)</b>	66
<b>total carbohydrate (g)</b>	21
dietary fiber (g)	1
sugar (g)	18
<b>protein (g)</b>	1



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