

Scratch Baking Co.'s Savannah Cookies (aka Chocolate Chewies)

- 2 c walnuts, toasted & coarsely chopped
- ¼ c cocoa nibs
- 2 ½ c powdered sugar, sifted
- ½ c cocoa powder, sifted
- 4 egg whites, very lightly beaten, just to loosen up
- 1 Tbs vanilla
- ½ tsp salt, optional (I like a little salt with my chocolate)

Mix all ingredients together in a large bowl until the powdered sugar dissolves. Let dough sit for 20-30 minutes.

Preheat oven to 350. You'll want to bake these cookies on a cookie sheet covered with parchment paper or on a non-stick baking mat. (In a pinch, you can grease the cookie sheet, but they won't turn out as well.) Bake 20 minutes, rotating the pan halfway through to ensure even browning. The centers should still be soft, but the edges will be firm and crispy.