



Chocolate Marshmallow Cookies

Ingredients:

- 2 ½ cups powdered sugar
- ¾ cup cocoa powder
- ½ tsp salt
- 3 large egg whites
- 1 Tbl vanilla extract
- 1 cup mini marshmallows
- ½ cup mini semi-sweet chocolate chips

In 2023 at the ripe age of 41, I discovered through a series of test and lab work that I have a severe gluten allergy. It completely changed my eating habits and the way I viewed food. Not being able to enjoy some of my favorite cookies around the holidays was difficult for me that year. My mom's response, "Then we will just have to find recipes that you CAN eat!" This was one of the very first gluten-free cookie recipes she found and we made them together in my kitchen. Words cannot express how appreciative I am for the encouragement my family has given me to rediscovering some of my most beloved foods.

Directions:

1. Mix powdered sugar, cocoa powder and salt. Mix well.
2. Next, add remaining ingredients. Mix well.
3. Chill dough in refrigerator for 30 minutes to an hour.
4. Form 1-inch balls onto parchment lined cookie sheet.
5. Bake 350 degrees for 12-15 minutes.
6. ENJOY! We would love to hear about your favorite cookie recipes by using **#thebegratefulproject** to tag us on social media.