

# Dark Chocolate Almond Cookies

Rich, fudgy gluten-free dark chocolate almond cookies with toasted almonds. Ready in 25 minutes with simple ingredients. Perfect for coffee or dessert.

15 min

PREP

10 min

COOK

25 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 4.8 oz flour
- 2 tbsp cocoa powder
- 3.2 oz bitter chocolate
- 2 egg white
- 1 pack vanillin
- 1 cup unsalted butter
- 1 tsp salt
- 1 lb granulated sugar
- 1 cup powdered sugar

## Instructions

### 1 Prepare for baking

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper and set aside.

### 2 Toast the almonds

Spread 3.2 oz of almonds in a single layer on a separate baking sheet. Toast in the preheated oven for 8-10 minutes until golden brown and fragrant, stirring once halfway through. Remove and let cool completely.

### 3 Melt the chocolate

Chop 4.8 oz of dark chocolate into small, even pieces. Place in a double boiler over simmering water and stir constantly until completely smooth and melted. Remove from heat and let cool for 5 minutes.

### 4 Make the cookie dough

Beat 1 lb of butter and 1 cup of powdered sugar in a large bowl with an electric mixer on medium speed for 3-

4 minutes until light and fluffy.

5 Add 2 eggs one at a time, beating well after each addition until fully incorporated. Mix in the cooled melted chocolate and 1 tsp of vanilla extract until smooth.

6 Add 1 cup of almond flour and mix on low speed until just combined - don't overmix. Fold in the toasted almonds with a wooden spoon until evenly distributed.

### 7 **Shape and chill**

Use a cookie scoop or spoons to form the dough into 2-inch balls. Place on the prepared parchment-lined baking sheet, spacing them 2 inches apart. Refrigerate for 1 hour until firm.

### 8 **Bake the cookies**

Bake the chilled cookies for 10-12 minutes until the edges are set but centers still look slightly soft and moist. Don't overbake - they will continue cooking on the hot pan.

9 Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely. Dust with 2 tbsp of powdered sugar before serving.

## Tips

Use room temperature ingredients for better mixing and smoother dough texture. Take eggs and butter out of the refrigerator at least one hour before baking.

Don't skip the dough chilling step - it prevents excessive spreading and helps achieve the perfect chewy texture with slightly crispy edges.

Toast almonds until they're golden brown and fragrant, but watch carefully to prevent burning. Properly toasted almonds should smell nutty and rich.

Use a cookie scoop or ice cream scoop to ensure uniform cookie sizes, which promotes even baking and professional-looking results.

Line your baking sheet with parchment paper to prevent sticking and ensure easy cleanup. Avoid using cooking spray which can cause uneven browning.

Don't overbake - cookies should look slightly underdone when you remove them from the oven, as they'll continue cooking on the hot pan.

Store cooled cookies in an airtight container with parchment paper between layers to prevent them from sticking together.