

SOMETHING YUMMY: PASSOVER CHOCOLATE CHIP COOKIES

Keeping Passover doesn't have to be too hard, especially with this delicious chocolate cookie recipe!

Ingredients

- 4 Tablespoons unsalted butter (room temperature)
- ¾ cup packed brown sugar
- 2 large egg yolks
- 1 teaspoon vanilla extract
- 8 ounces bittersweet chocolate, melted
- ½ cup matzo meal
- ¼ teaspoon coarse salt
- 4 large egg whites
- 8 ounces semisweet chocolate chips

Directions

1. Preheat oven to 350 degrees.
2. Beat butter or margarine and sugar with a mixer on medium-high speed until fluffy.
3. Beat in egg yolks and vanilla.
4. Add chocolate, matzo meal, and salt. Beat until mixture just comes together. (It should be thick.)
5. In a clean bowl and with a whisk attachment, beat egg whites until stiff peaks form. Gently fold into chocolate mixture.
6. Stir in chocolate chips. Let mixture stand 15 minutes.
7. Scoop 2-inch balls onto a parchment-lined baking sheet. Bake until set, 10 to 12 minutes.

8. Let cool on sheet 2 minutes. Transfer cookies to wire rack, and let cool completely.

9. Enjoy!