



Bittersweet Chocolate Wafers

Makes 3 Dozen

INGREDIENTS

1 1/2 cups All Purpose Flour
2/3 cup Cocoa
3/4 tsp Baking Powder
1/4 tsp Baking Soda
3/4 cup Butter, Softened
1 cup Granulated Sugar
2 Egg Whites
1 1/2 tsp Pure Vanilla Extract
2 oz Bittersweet Chocolate, Melted

DIRECTIONS

1. Sift flour well with cocoa, baking powder and baking soda in a large bowl. Using an electric mixer, cream butter with sugar until light and fluffy. Beat in egg whites until somewhat fluffy. Add vanilla and melted chocolate; beat until mixture resembles a chocolate buttercream icing.
2. Sift flour mixture into creamed butter until dough forms. On a long sheet of waxed paper, drop into a log about 2 inches in diameter. Use waxed paper to form into a smooth log; wrap, twist ends and refrigerate for at least an hour or until dough is firm.
3. Arrange oven racks at center; preheat to 350F. Line baking sheets with parchment paper. Unwrap dough; slice dough a scant 1/4 inch thick. Lay rounds about 1 inch apart on parchment paper. Bake 14 to 15 minutes or until firm to touch.
4. Slide parchment onto cooling rack. When able to handle, lift warm cookies off paper; finish cooling on rack. Store airtight. Cookies keep well for at least a week; freeze for longer storage.