



PREP: 20 min +
chilling
COOK: 12 min
SERVES: 24

Gluten Free Fudge Cookies

These flourless cookies get their fudgy appeal from almond meal and rich, dark chocolate: who needs gluten?! We challenged our Baking Club Facebook group to make them and got some great feedback. Scroll to the bottom of the method for extra tips!

Ingredients

200g dark cooking chocolate
40g unsalted butter, at room temperature
2 large eggs
cup (75g) sugar
1 tsp Queen Natural Vanilla Extract
1 tbsp honey
2 tsp cocoa powder
Pinch of salt
¾ cup (75g) almond meal
Icing sugar mixture, for rolling

Method

STEP 1

Place dark chocolate in a microwave safe bowl. Microwave on medium power for 30 second intervals, stirring in between until chocolate is melted. Cut butter into small pieces and mix into melted chocolate until melted and combined.

STEP 2

Using a stand mixer fitted with the whisk attachment or using a hand beater, beat eggs while gradually adding the sugar. Add vanilla and honey and beat for 10 minutes or until mixture has lightened and forms thick, smooth ribbons. Fold egg mixture into chocolate mixture.

STEP 3

Place cocoa powder, salt, and almond meal in a bowl and mix, then gently fold into the chocolate mixture. Cover and refrigerate for 3 hours or until firm enough to roll into balls.

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Method

STEP 4

Preheat oven to 160C (fan forced). Line a baking sheet with baking paper.

STEP 5

With a teaspoon, scoop up a heaped teaspoon of chilled dough, and quickly roll into 2.5cm balls. They will be sticky, this is ok. Roll the balls in icing sugar and place on baking sheet 5cm apart. Place back in the fridge for 10 minutes (or freezer for 5 minutes). Pull cookies from fridge and pop straight into the oven for 12 minutes. Allow to cool completely on baking sheet.

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