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Chocolate Sparkle Cookies

Created By: a Chocolate lover

Let's be honest, this is not a healthy recipe! It is however gluten free!

Makes: 36 cookies

Ingredients:

- 1/2 lbs. (250g) semi sweet chocolate chips
- 3 tbsp butter (at room temperature)
- 2 eggs
- 1/3 C sugar
- 3/4 cup of ground almonds (optional) or ground peppermint candies (optional)
- course or granulated sugar for rolling

Directions:

Melt the chocolate in a double boiler or a pot in a pot of water. Stir in butter. In another bowl, beat eggs and gradually add in the sugar. Continue beating the eggs until they are light, fluffy and forming ribbons. Fold the chocolate into the butter mixture. Gently add almonds or peppermint. Cover and place in freezer for 4 hours or overnight. Once frozen, roll the batter into 1" balls. Roll the ball in the granulated sugar and then place on a cookie sheet that has been covered in parchment paper. Place cookies 2" apart on the tray. Bake for 10-13 minutes. Let the cookies set for 30 minutes before eating.

Special Notes: