

**Flourless      Chunky      Monkey  
Brownie Cookies – Bring. It.**

*Flourless Chunky Monkey*  
**BROWNIE COOKIES**



There's an understanding in the general outside world that

Jews don't celebrate Valentine's Day. Rather, religiously observant Jews don't celebrate Valentine's Day. And this is true though, again, I'm speaking in general. My husband and I aren't big on it. What with the whole "St." Valentine thing and whatnot, it's just generally accepted as something the 'goyim' do. However, I grew up 'celebrating' and loving Valentine's Day and to be honest, I still do. I have rather fond memories from elementary school that have all kind of become jumbled in my head as one big heart-shaped, pink doily.

By the time I reached high school, being a nerd and all, I'm pretty sure Valentine's Day was spent with my beloved girls friends. We probably went to our local Chili's and drowned our love-sorrows in sweet tea and queso dip all the while saying how we didn't need a boyfriend but secretly wishing we could at least experience ONE Valentine's Day with a boy. I do have vivid memories of a Valentine's Day spent during my senior year with my dear friend, Allison. I believe we had dinner at La Madeleine (Do those still exist?!) followed by a romantic viewing of Lethal Weapon 4 (I had a thing for Mel Gibson in high school all thanks to a kilt, a Scottish accent and some blue face paint—shalom, Braveheart. Of course that crush was quickly squelched after the whole Passion of the Christ incident). What can I say? We lived large.



MAKE IT RAIN





As high school came and went and I entered college, Valentine's Day got kicked up a notch. There was this one Valentine's Day my Freshman year when I went to a fancy restaurant with a very sweet guy who proceeded to shower me with gifts so obviously I dropped him the next day. Dating ineptitude-aside, I honestly have to say that my favorite Valentine's Day memory involves my first real boyfriend. We were together for 3 years and our first Valentine's Day together he got me the usual—roses, chocolate, etc. But the piece de resistance came in the form of a homemade card that had pictures of my favorite neo-soul/hip-hop artists from that time on it (read: D'Angelo and Q-Tip) wishing me a happy Valentine's Day. I mean, he nailed it with that one.



But my husband didn't grow up with Valentine's Day and so we just don't get on the Valentine's Day-train. Now, that being



said, it doesn't mean I still don't love the hearts, the doilies and, of course, the fact that food plays a very big role in the celebration of the day. It also doesn't mean that, one day, if my beloved husband decided he wanted to come home with roses or, you know, diamonds on Valentine's Day I'd turn them away. It just means that we share our love for one another each and every day (OK, maybe not EACH and every day) and if it happens to be on a day dedicated to St. Valentine, then so be it.



Presto, change-o: 15 minutes later you have yumminess





Try them with some milk, perhaps?

Ok, this recipe. This recipe! It's quick. It's flourless.  
It's easy. That being said, because it's flourless, they do

become a bit crumbly over time so do try to eat them within a few days of baking, which shouldn't be a problem because they are that good.



Just so we're clear . . .

# Flourless Chunky Monkey Brownie Cookies

## Ingredients:

- 3 cups powdered sugar (use gluten-free if you need)
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 1 teaspoon kosher salt
- 2 large egg whites



- 1 large egg
- 1/4 cup dark chocolate chips
- 1/8 cup white chocolate chips
- 1/8 – 1/4 cup crushed walnuts
- 1/8 – 1/4 cup banana chips

## How:

1) Preheat to 350°. Whisk powdered sugar, cocoa powder, and salt in a large bowl, then whisk in egg whites and egg; fold in chocolate chips, banana chips, and walnuts. Spoon batter by the tablespoonful onto 2 parchment-lined baking sheets, spacing 2" apart.

2) Bake, rotating sheets once, until cookies are puffed, cracked, and set just around the edges, 14–16 minutes.

3) Transfer baking sheets to wire racks and let cookies cool on pan (they'll firm up).