



(Choco-covered) flourless butterscotch cookies

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Ingredients

- 460 grams muesli cereal
- 200 grams butterscotch chips
- 575 grams confectioner's sugar
- 1/8 teaspoon salt
- 1 teaspoon pure vanilla extract
- 4 large egg whites
- 50 grams butter, softened
- 200 grams dark chocolate

Instructions

1. Preheat oven to 350°F.
2. Whisk together the butterscotch chips, confectioner's sugar, and salt in the bowl of an electric mixer. Combine the vanilla and egg whites in a measuring cup or bowl, and slowly add to the mixture, beating at low speed. Increase to medium speed and beat until mixture is glossy, about 2 minutes. Stir in the muesli cereal mix.
3. Drop 1/4 cup mounds of batter, 3 inches apart, onto a large baking sheet lined with parchment paper. Immediately reduce the oven temperature to 325°F. Bake until small thin cracks appear in the tops of the cookies and they are nearly firm to the touch, about 16 minutes. Cool cookies on the parchment paper, on a cooling rack, invert, and peel carefully from the paper.
4. Return the oven to 350°F. and repeat the process with the remaining batter.
5. When cookies are completely cool, wrap tightly, separated by parchment paper. These

freeze well for 3-6 weeks.

6. Makes 10 large cookies.