



## Forgotten Chocolate Cookies

*How could a cookie this good ever be forgotten? The intense chocolate flavor, the irresistible chewiness, the crunch of the exterior, and how the pecans toast effortlessly as the cookies bake? It can't. The name comes from the old method of making meringue cookies where the cookies bake and then you turn the oven off and let the cookies stay in the oven where they get nice and crispy and seem "forgotten." And it is a method of baking chocolate cookies popular in Jewish bakeries such as Gottlieb's Bakery in Savannah, Georgia. They called them Chocolate Chewies, and that original recipe called for two tablespoons flour. All grains like wheat, barley, rye, oats, spelt, and often corn, are called chametz and not allowed during Passover in remembrance of the bread that didn't have time to rise when the Israelites had to flee Egypt. Gottlieb's opened in 1884 when Russian Jewish immigrant Isadore Gottlieb started his baking dynasty. For generations these cookies, his cinnamon rolls, and challah bread were an important part of growing up in Savannah.*

Makes 2 to 3 dozen medium-size cookies

Prep: 10 minutes

Bake: 12 to 15 minutes

2 3/4 cups confectioners' sugar

Generous 1/2 cup unsweetened cocoa

1 tablespoon cornstarch (omit for Passover)

Pinch salt

3 large egg whites

1/2 teaspoon vanilla

2 cups finely chopped pecans

1. Place a rack in the center of the oven, and preheat the oven to 350 degrees.
2. Line two baking pans with parchment paper or a Silpat mat.

3. Place the confectioners' sugar, cocoa, cornstarch (if using), and salt in the bowl of an electric mixer and beat on low speed just to combine the dry ingredients. Add the egg whites and beat on low to incorporate the whites, then increase the speed to high and beat 1 minute, or until very well combined. Stir in the vanilla and pecans.

4. Scoop or drop heaping tablespoonfuls of dough onto the baking pans. Place one pan in the oven, and bake until the cookies are shiny and firm on the outside, but inside they are still a little soft, 12 to 15 minutes. (Gauge the baking time by the size of the cookie. Smaller cookies bake in about 12 minutes and larger ones need more baking time.) Remove the cookie sheet from the oven, and let the cookies rest 2 minutes on the pan.

5. With a metal spatula, remove the cookies to a wire rack to cool. (If desired, place them in a plastic zippered bag in the freezer for one hour where, for some reason, they get fudgier!)

Baking Tips: These cookies bake up glossiest when the dough is scooped immediately onto baking sheets and not left to linger in the bowl. Haven't figured out why that happens! I use pecans because they are always in my freezer. Use walnuts if you like.