



Makes: 24 pieces

Prep Time: 15 minutes Bake Time: 25 minutes

Total Time: 50 minutes

## Chocolate Brownie Bark

- 1/2 cup all-purpose flour
- 1/4 tsp salt
- 1/4 tsp baking soda
- 2 large egg whites
- 1 cup sugar
- 2 tbsp cocoa powder
- 1/2 tsp espresso powder
- 1/4 cup vegetable oil
- 1/2 tsp vanilla extract
- 1 tbsp nonfat dry milk powder
- 1/2 cup semisweet chocolate chips
- 1/2 cup dark chocolate chips

Preheat the oven to 325°F. Line a baking sheet or jelly roll pan with parchment paper.

In a small bowl, whisk together the flour, salt and baking soda. Set aside.

In a separate medium bowl, whisk the egg whites until they're light and frothy. You can also use a stand mixer with the whisk attachment. Add the sugar, cocoa powder, espresso powder, oil and vanilla, whisking until smooth.

Whisk the dry milk powder into the egg mixture, then whisk in the flour mixture, just until combined. Stir in semisweet chocolate chips.

Pour the batter onto the parchment paper. Using an offset spatula, spread the batter as thin as possible, and then sprinkle the dark chocolate chips atop the batter.

Bake the bark for 20 minutes. Remove it from the oven, and using a sharp knife, cut it into squares. (Do not separate the pieces.) Return the bark to the oven and bake it for 5 more minutes. Remove the bark from the oven and allow it to cool completely on the pan before breaking apart the pieces.