

\* This was staff favorite

## Chocolate Meringue Cookies (GF/no grains)

Makes approximately 40 cookies

### Ingredients:

12 oz. bittersweet chocolate, broken into pieces for melting  
1/2 tsp. vanilla extract  
Pinch salt  
1 TBS white vinegar or lemon juice  
4 large egg whites  
1 cup granulated sugar  
1/2 cup chopped walnuts

### Directions:

Melt the 12 oz. of chocolate pieces in a microwave-safe dish or over a gently simmering double-boiler. Let cool but not harden. Add vanilla.

Preheat oven to 325 degrees. Line baking sheets with parchment paper.

Place the salt and vinegar or lemon juice in a clean mixer bowl. Use paper to wipe of any grease. Use paper towel to wipe blades of whisk attachment. Do not rinse. This procedure will ensure that the egg whites will whip to their full potential. So, these ingredients are only to clean what will come in contact with the egg whites; they are not part of the recipe.

Beat the egg whites on medium speed until foamy, about 1 min. Increase speed to high. Slowly add the sugar in a steady stream and continue beating until stiff peaks form – 4-5 minutes. You'll know they are ready when the bowl can be turned upside down without the meringue falling out.

Add a third of the meringue to the melted chocolate and mix well to lighten. Gently but thoroughly fold the melted chocolate into the meringue, and then fold in the walnuts.

Pipe the meringue into 1-1/2 inch rounds, 2 inches apart on prepared baking sheets. I used a small scoop.

Immediately place in the oven and bake about 10 minutes. The cookies will develop a shiny crust but will still be gooey inside.

Let rest on the baking sheet for 10 minutes before removing to rack to cool completely. Store airtight for up to 2 days.

Just like the  
Italian Bakery!  
Ours w/ small walnut  
on top have chopped  
walnuts. Ours  
are plain -  
These are great!  
Annelle