

# Meringue Cookies

written by The Recipe Exchange | November 22, 2014

## **Ingredients**

3 egg whites  
1/8 tsp. cream of tartar  
1/8 tsp. salt  
1 tsp. vanilla  
3/4 cup superfine granulated sugar (NOT powdered)  
1/4 cup chopped nuts  
2 cups chocolate chips

## **Directions**

Beat egg whites, cream of tartar and salt until soft peaks form. Add vanilla.

Gradually add sugar, beat until stiff. Fold in chocolate chips and nuts.

Drop by teaspoonful on a cookie sheet covered with parchment paper.

Bake until dry at 300 degrees, about 25 minutes. Let cool.