

Chocolate Meringue Cookies

Preheat 325°

Ingredients

12 oz. bittersweet chocolate

½ t. vanilla extract

Pinch salt.

1 T. white vinegar or lemon juice

4 large egg whites

1 c. granulated sugar

½ c. chopped almonds

Melt chocolate in double boiler. Cool;
add vanilla.

Line cookie sheets with parchment.

Whip up egg whites; add sugar
gradually with salt + vinegar.

Add chocolate by hand. Add
almonds. Drop by t. onto lined
cookie sheet. Bake 8-10 minutes
or until done.

For Thrish
From Glenda Kaplan

