

## Heavenly Chocolate-Chip Meringue Cookies

SOURCE: Southern Living, OCTOBER 2001

### INGREDIENTS:

2 egg whites  
1/4 tsp cream of tartar  
2/3 C sugar  
1/2 C (3 oz) semisweet chocolate mini morsels

### DIRECTIONS:

Beat egg whites + cream of tartar at high speed for 1 minute or till soft peaks form - gradually add sugar to egg white mixture, beating 2 1/2 minutes or till stiff peaks form and sugar dissolves - gently fold in chocolate morsels.

Drop mixture by teaspoonfuls onto 2 lightly greased parchment paper-lined cookie sheets. Place in 400° F oven and turn oven off. Leave in oven overnight or 8 hours.

Yield: 31 cookies