

COCOA CHOCOLATE CHIP MERINGUES

(from *Gluten-Free Christmas Cookies* by Ellen Brown)

from *The Cooks Next Door*

3 large egg whites, at room temperature

1/4 tsp cream of tartar

pinch of salt

3/4 c. granulated sugar

1/3 c. unsweetened cocoa powder

1/2 tsp vanilla extract

1 c. miniature chocolate chips

Preheat the oven to 275°F. Line two baking sheets with parchment paper.

Place egg whites in a grease-free mixing bowl and beat at medium speed with an electric mixer until frothy. Add the cream of tartar and salt, raise the speed to high, and beat until soft peaks form. Add sugar, 1 Tablespoon at a time, and continue to beat until stiff peaks form and meringue is glossy. Beat in cocoa and vanilla. Gently fold in chocolate chips.

Scoop meringue into either a pastry bag fitted with a large star tip, or into a ziploc bag with the corner cut off. Pipe the meringue through bag of choice by heaping 1-Tablespoon portions onto prepared baking sheets. Bake for 30 minutes. Turn off the oven, and allow meringues to stay in the oven for an additional 30 minutes. Transfer to a cooling rack to cool completely.

Makes 3 to 4 dozen depending on size.