



CHOCOLATE WALNUT MERINGUE

INGREDIENTS

- 6 cups choc chips
- 12 egg whites
- $\frac{3}{4}$ tsp salt
- 3 cups sugar
- 3 tsp imitation vinegar optional
- 4 cups chopped walnuts

PREP TIME

- Prep | 20 Min
- Bake | 10 Min

PROCEDURE

- 01** Preheat oven to 300 F
Melt choc chips in the oven, covered for 20 – 25 mins
- 02** Beat egg whites and salt in a mixer until foamy.
- 03** Slowly add sugar and continue beating till its stiff
- 04** Add vinegar if desired to give the cookies some shine
- 05** Fold in melted choc and walnuts
- 06** Increase temp to 350 F
Spoon mixture on baking paper