

# Meringue Drops

- 4 egg whites
- 1/2 teaspoon cream of tartar
- pinch salt
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 8 ounces semisweet chocolate chips
- optional: food coloring or powdered cocoa

Use an electric mixer, on medium speed, to beat the egg whites until they get foamy.

Add the cream of tartar and the salt. Start mixing at high speed. While mixing the meringue, slowly add the sugar. To make chocolate meringue, use about 3/4 cups sugar and 1/4 cup cocoa combined together, instead of 1 cup sugar.

Continue mixing at high speed until the egg whites form peaks, and you can turn the mixing bowl upside down without losing anything -- but not longer. Add in the extracts. If you wish, while doing this you can add food coloring.

Fold in the chocolate chips.

Line a couple cookie sheets with wax paper. Drop the meringue on the sheets by the teaspoonful, about six dozen.

The oven should be preheated to 400 degrees Fahrenheit. Place the cookie sheets in, and turn the oven *off* immediately. Leave the oven door shut for 5 to 6 hours.

Serves: 24

Preparation time: 30 minutes (plus 5 to 6 hours in oven)

— [Subscriptions \(1\)](#)

---

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/129>