



mint chocolate chip meringues;

1. (meent choh-koh-laht cheep merh-ahngz) *noun*. Light and airy cookies with a hint of mint and sprinkled throughout with chocolate chips.
2. Produces 24 servings.
3. Preparation 35 mins.
4. Oven temperature set to 300.

Ingredients;

- | | |
|---------------------------------------|------------------------------------|
| 3 egg whites, room temperature | $\frac{1}{8}$ tsp. salt |
| $\frac{1}{8}$ tsp. peppermint extract | $\frac{1}{8}$ tsp. cream of tartar |
| 2-3 drops green food coloring* | $\frac{1}{2}$ c. sugar |
| $\frac{3}{4}$ c. mini chocolate chips | |

*optional

Instructions;

1. In a large bowl, add room temperature egg whites, salt, peppermint extract, cream of tartar, and green food coloring, if using.
2. Begin beating with a hand or stand mixer until the batter begins to solidify.
3. Continue whipping and slowly add in sugar.
4. Whip until stiff peaks form, then fold $\frac{1}{2}$ c. mini chocolate chips into the batter, reserving $\frac{1}{4}$ c. for topping, if desired.
5. Use a spoon to plop heaping Tablespoons onto a parchment-paper lined baking sheet. (Alternatively, use a piping bag).
6. Top with remaining mini chocolate chips. Bake 10 minutes, then reduce oven temperature to 250, and bake for another 10-15 minutes.
7. Once the meringues have baked 20-35 minutes, turn off the oven, and allow to cool 20-30 minutes in the warm oven before removing.