

Mother's Forgotten Cookies

<u>Ingredient</u>	<u>Quantity</u>
egg whites	2
sugar	2/3 cup
mini semi-sweet chocolate chips	6 ounces
vanilla extract	1 teaspoon

- Preheat oven to 350 degrees F.
- Beat egg whites until creamy and fluffy.
- Gradually add $\frac{2}{3}$ cup of white sugar while continuing to beat. Beat until mixture is stiff, about 5 minutes with an electric beater or 15 minutes with a hand mixer.
- Fold in chocolate chips and vanilla extract.
- Drop mixture onto a parchment paper-lined cookie sheet, one teaspoonful at a time. Try to make them all the same size.
- Put in the oven and immediately turn off the heat. Do not open the oven door for at least 4 hours, or better yet, forget about them until the morning.
- Gently slide the cookies off the parchment paper with a small, flat spatula.

NOTE: These are Alden's favorite. This same recipe is also good for making the meringue for a Pavlova. In that case, dump the whole recipe onto a pie plate lined with waxed paper and shape it into a pie crust shape. The next morning, peel away the waxed paper, and add the custard and fruit.