

Mint-Chocolate Meringue Cookies

Ingredients

- 3 egg whites
- $\frac{1}{8}$ teaspoon cream of tartar
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder, sifted
- $\frac{1}{4}$ teaspoon mint extract
- $\frac{1}{3}$ cup mini chocolate chips or finely chopped bittersweet chocolate



Directions

1. Preheat the oven to 300°F. Line two baking sheets with parchment paper, securing the edges with tape.
2. With an electric mixer, beat the egg whites and cream of tartar until soft peaks form. Gradually add sugar, 1 tablespoon at a time. Add cocoa powder and beat until the mixture becomes glossy. Add mint extract. Gently fold in chips.
3. Place mixture in a pastry bag fitted with a $\frac{1}{2}$ - or $\frac{3}{4}$ -inch tip. Pipe 1-inch rounds onto the parchment, leaving 1 to 2 inches between cookies. With damp fingertips, press down any peaks.
4. Bake for 25 to 30 minutes, rotating pans halfway through baking. Place baking sheets on a cooling rack for 10 minutes before peeling cookies off the parchment.

If a pastry bag is not available, spoon mixture into a zip-top bag and snip a $\frac{1}{2}$ -inch hole in the bottom corner of the bag. Batter can also be dropped with a tablespoon onto the parchment.

