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Chocolate Chip and Double Chocolate Meringue Cookies

(gluten-free, dairy-free, pareve, kid-friendly)

[By Gluten-Free Nosh](#)

Ingredients:

2 egg whites
1/8 teaspoon cream of tartar
1/8 teaspoon salt
1/2 cup sugar
1/4 teaspoon vanilla extract
1 cup semisweet chocolate chips
2 tablespoons unsweetened cocoa powder

Method:

1. Preheat oven to 250 degrees. Line two cookie sheets with parchment paper and set aside.
2. Using a mixer, beat egg whites on high speed until foamy. Add cream of tartar and salt, and beat until stiff. Add sugar gradually and continue beating. Beat in vanilla extract.
3. Using a spatula, fold in chocolate chips.
4. To form the cookies, drop tablespoonfuls of mixture onto lined cookie sheets, about 1 inch apart. Only use half the mixture — save the rest for the chocolate version!
5. Sift cocoa powder on top of the remaining half of the mixture. (Make sure you have a dedicated gluten-free sifter!) Mix gently with spatula until cocoa is well combined.
6. Drop tablespoonfuls of chocolate mixture onto lined cookie sheet, about 1 inch apart.
7. Bake at 250 degrees for one hour. Allow meringues to cool, then store in airtight container.

Yield: 24 meringues