

Chocolate Chip Meringues

Printed from Meringue Recipes at <http://www.meringuerecipes.net/>

Ingredients:

2 large egg whites.

¼ teaspoon of cream of tartar.

2/3 cup of sugar.

¼ teaspoon of almond extract.

1 cup (6 oz) of semisweet chocolate, finely chopped.

Directions:

In a large bowl, using a mixer on high speed, beat the egg whites with the cream of tartar until thick and foamy. Gradually add the sugar and keep beating until the mixture holds stiff, shiny peaks.

Using a spatula, gently stir in the almond extract and chopped chocolate. Spoon ½-tablespoon portions into 1-inch wide mounds about 1-inch apart onto cooking parchment lined baking sheets.

Bake meringues in a 275°F (140°C) oven for about 30-35 minutes.

Allow to cool for 5 minutes on sheets, then slide a spatula underneath meringues and transfer to racks to finish cooling.