

Chocolate Swirl Meringue Cookies

Recipe By *Ellen Grossman*



Cooking and Prep:  1
h 15 m

Serves:  24

Contains: 

Preference: Parve

Difficulty: Hard

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: KosherScoop.com

Ingredients (6)

Main ingredients

- 3 egg whites
- 3/4 cup granulated sugar
- 2 tablespoons icing sugar
- 1 teaspoon **Gefen Vanilla**
- 1/2 teaspoon distilled white vinegar
- 8 ounces chocolate, melted and cooled

Start Cooking

For the Meringues

1. Whisk egg whites in an electric mixer until soft peaks form. Gradually add in both sugars and then vanilla and vinegar. Increase speed and whip until mixture is free of sugar granules when rubbed between two fingers and the meringue forms stiff, glossy peaks.
2. Drizzle chocolate on top of meringue (do not mix in). Spoon out mixture and drop onto a prepared baking sheet. Bake for 40–50 minutes at 275°F.