

Chocolate and Nut Chunk Meringue Cookies

Recipe By Elky Friedman



Cooking and Prep: 
2.5 h

Serves:  30

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Whisk by Ami

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When you bite into one of these, you'll take your mixer back out to make some more. That infusion of chocolate chunks and nuts add real magic to the flavor.

We all need to treat ourselves (especially on Pesach, after weeks of working hard to prepare) and these are that perfect oil-free treat!

Ingredients (6)

Main ingredients

- 2 large eggs, separated
- 1/2 teaspoon salt
- 1/2 cup plus 1 tablespoon sugar
- 1 and 1/2 teaspoons vanilla sugar

1 cup chopped semi-sweet chocolate (see note)

1 cup finely chopped walnuts

Start Cooking

Make the Cookies

Yields 3 dozen

1. Preheat oven to 350 degrees Fahrenheit. Line two baking sheets and spray with non-stick baking spray.
2. In the bowl of an electric mixer, beat egg whites until foamy. Add salt.
3. Continue beating until fluffy, but not dry. Add sugar gradually, about three tablespoon at a time.
4. When you have added half the sugar, add vanilla sugar.
5. Continue beating and add the remaining sugar slowly. Beat until the egg whites are shiny and stiff. Do not overbeat. (That will cause them to deflate and wilt when you shape them into cookies on the tray).
6. Gently fold in chocolate and walnuts.
7. Using two spoons, drop meringues onto the cookie sheet, using one spoon to push the batter off the other.
8. Place baking sheets in oven and turn oven off.
9. Leave cookies undisturbed in oven for at least two hours and up to overnight until they are dry and crisp.

Tip:

Use a chocolate that you love such as Torino, Rosemarie, or a good quality bittersweet bar!