

# FORGOTTEN MERINGUE COOKIES RECIPE

<https://scoutermom.com/9578/forgotten-meringue-cookies-recipe/>

## Ingredients

- 2 egg whites (discard the yolks or save for something else)
- pinch of salt
- 2/3 cup sugar
- 1 teaspoon vanilla
- 1 cup chopped nuts or substitute raisins or craisins
- 1 cup chocolate chips

## Instructions

- Preheat oven to 350 degrees. The oven must be completely preheated to the correct temperature!
- Beat the egg whites and salt until frothy.
- Add sugar slowly while beating.
- Continue beating until mixture is glossy and peaks begin to form.
- Fold in the vanilla, nuts, and chocolate chips.
- Line two cookie sheets with foil or parchment.
- Drop the mixture on the cookie sheets with a spoon.
- Put the cookies in the preheated oven and turn it off.
- Leave in oven at least 4 hours or overnight. Don't peek.