



Cut at the line for a 4x6 Recipe Card

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Chocolate Almond Meringues

(Cookies, None)

Ingredients:

- 1/2 cup sugar, divided
- 1/4 cup ground almonds
- 1 tbsp unsweetened cocoa
- 1 tsp cornstarch
- 2 egg whites
- 1/8 tsp cream of tartar
- 1/2 tsp vanilla (or 1/4 tsp almond extract)

Directions:

Preheat oven to 250°F. Spray a foil-lined baking sheet with non-stick spray. In a small bowl, mix 2 tbsps of sugar with almonds, cocoa and cornstarch. In a stainless steel or glass bowl, beat egg whites with an electric mixer until frothy. Add cream of tartar and beat on high speed until soft peaks form. Gradually add flavouring and remaining sugar. Beat until stiff and shiny. Gently fold cocoa mixture into meringue. Drop cookie mixture from a teaspoon onto the baking sheet to form small mounds. Leave about 2 inches between each mound. (Mixture could also be piped through a large pastry bag fitted with a large star tube.) Bake at 250°F for 40 minutes. Cookies should be dry and slightly browned. Cool completely. Store in a tightly covered container.

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