
Chocolate-Cornflake Meringue Cookies GF

Adapted slightly from Saveur magazine, 12/2014



Servings: 24

NOTE: do not use chocolate chips as they're too heavy - they'll sink to the bottom. Instead use chocolate squares chopped finely with a knife.

1. Heat oven to 300°. Using an electric hand mixer, beat whites while slowly adding sugar until stiff peaks form.
2. Fold in chocolate, cornflakes, and vanilla. Space tablespoon-size amounts of batter 1" apart on parchment paper-lined baking sheets; bake until crisp, about 20 minutes. Store in an airtight tin or ziploc bag. Will keep for about a week; otherwise, freeze and defrost as needed.

4 large egg whites

7/8 cup sugar

4 1/2 ounces semisweet chocolate, roughly chopped

3 cups corn flakes

1 teaspoon vanilla extract

Yield: 2 dozen

Per Serving (excluding unknown items): 70 Calories; 2g Fat (19.6% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 47mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com