

MERINGUE KISSES or SWEET NOTHINGS

2 egg whites

1/4 teaspoon cream of tartar

2/3 cup sugar

1/4 teaspoon vanilla

1/2 cup dark chocolate pieces, semisweet chocolate pieces, raspberry chocolate pieces, etc.

1/4 cup toasted pecans, almonds or walnuts

Beat egg whites and cream of tartar with electric mixer on high speed until soft peaks form. Add sugar gradually, 1 tablespoon at a time, beating until stiff peaks form. Beat in vanilla. Fold in chocolate pieces and nuts. Drop meringue batter by rounded teaspoons on a parchment covered cookie sheet. Bake at 300 F for about 20 minutes or until firm. Remove from pan to wire rack and let cool completely. Yield: about 3 dozen cookies.

**May also use 3/4 cup toasted coconut, 3/4 c candied green or red cherries, 1/4 teaspoon mint extract and a few drops of green food coloring or 1/4 teaspoon strawberry flavoring and a few drops of red food coloring. Yield: 36 Servings (1 cookie per serving)