

## Chocolate Meringue Cookies



Makes 3 dozen

Preheat oven to 300 degrees F (150 degrees C).

3 egg whites

$\frac{1}{8}$  teaspoon cream of tartar

$\frac{1}{2}$  teaspoon vanilla extract

$\frac{2}{3}$  cup white sugar

1 tablespoon unsweetened cocoa powder

Combine egg whites, cream of tartar, and vanilla. Beat until the whites form soft peaks.

Slowly add sugar; beat until stiff peaks form, and mixture becomes glossy.

Fold in cocoa.

Drop mixture by teaspoonfuls onto a greased or parchment lined cookie sheet.

Bake for 25 to 30 minutes.

Hint: They taste even better the next day!