



Mint Meringue Kisses

NIBBLEDISH CONTRIBUTOR

Ingredients

- (makes 1 1/2 dozen) - 2 egg whites - 1/4 tsp cream of tartar - 1 pinch salt - 1/2 cup white sugar - 2 drops mint extract - 2 drops peppermint extract - 1/4 cup semisweet chocolate chips - 1/4 cup walnuts (optional)

Instructions

1. Preheat oven to 375 deg F (190 deg C). Line baking sheet with parchment paper; set aside. 2. In a medium bowl, with electric mixer on high speed, beat egg whites, cream of tartar, salt, extracts, and sugar until stiff. 3. Fold in chocolate chips (and nuts if using). 4. Drop batter by heaping teaspoonfuls onto covered baking sheet. Place in oven and turn off oven and leave the cookies alone for 5 hours or overnight. These are sometimes called "Overnight Cookies."