



## CHOCOLATE WALNUT MERINGUES

Makes about 4 dozen cookies.

These meringues are nutty, chocolatey and easy to make. They are ideal for Passover or at any time.

### INGREDIENTS

- 6 ounces high quality imported semi-sweet chocolate, broken into small pieces
- 2 large egg whites, at room temperature
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 1 cup walnuts, toasted, coarsely chopped

### PREPARATION

1. Preheat the oven to 350F.
2. Line a large cookie sheet with parchment paper.
3. Melt the chocolate in a double boiler. Stir and cool.
4. Using an electric hand mixer beat the egg whites until frothy. Gradually add the sugar and beat until stiff, about 2 minutes.
5. Using a rubber spatula gently fold the vanilla extract, the chocolate and the nuts into the egg whites.
6. Drop teaspoons of the meringue unto the cookie sheet, leaving a little space in between each.
7. Bake for 14 minutes or until the tops have cracked and the center looks somewhat dry.
8. Transfer to a wire rack to cool.

## **NOTE**

I store the cookies in the refrigerator in an air-tight container with wax paper between the layers.