

Cookies - SURPRISE MERINGUES

3 egg whites

1/8 t cream of tartar

3/4 c sugar

1/8 t salt

1 t vanilla

1 c (6 oz.) miniature semisweet chocolate chips

1/4 c chopped pecans or walnuts

In a mixing bowl, beat egg whites and cr. of tartar until soft peaks form. Gradually add sugar, salt and vanilla, beating until stiff peaks form and sugar is dissolved, about 5-8 min. Fold in the choc. chips and nuts. Drop by teaspoon onto greased baking sheets. Bake at 300 degrees for 30 min. or until lightly browned. Cool on baking sheets. Store in an airtight container.

Yield: 4 dozen. (USE SMALL BOWL)