

From the Kitchen of Julie Zepf

### Chocolate Meringues

- 3 egg whites, at room temperature
- 1 cup sugar
- 6 packets Nestle's ChocoBake  
Unsweetened pre-melted baking chocolate
- ½ tsp vanilla extract

- Pre heat oven to 350F
- Spray 2 large cookie sheets with butter flavor Pam
- In a small mixing bowl, beat egg whites until stiff,  
not dry, don't over beat
- Add sugar, 1 tablespoon at a time and continue beating at high speed  
until smooth and glossy and sugar is dissolved
- Fold in chocolate & vanilla
- Drop mixture by rounded teaspoonfuls onto cookie sheets
- Bake 10 minutes
- Remove to wire racks to cool

Makes 5 dozen, about 10 calories each