

## MERINGUE KISS COOKIES

3 egg whites

¼ teaspoon salt

¼ teaspoon cream of tartar

1 1/8 cup sugar

½ teaspoon vanilla

½ cup mini chocolate chips

Mix egg whites until foamy. Add salt and cream of tartar. Continue mixing until slightly stiff peaks form and egg whites appear glossy. Add sugar, 2 Tablespoons at a time, mixing thoroughly after each addition. Stir in vanilla and add chocolate chips.

Drop onto waxed paper lined cookie sheet. Bake 300 degrees for 25-30 minutes. They should be slightly browned on top.