Forgotten Kisses (Original Chocolate Chip Meringue recipe)

Servings: 30 cookies

Total Time: 20 Minutes, plus all night to dry in the oven

**Ingredients**

* 3 large egg whites, at room temperature
* 1/8 teaspoon cream of tartar
* 1/8 teaspoon salt
* 3/4 cup superfine sugar (see note below)
* 1/4 teaspoon vanilla extract
* 3/4 cup semisweet chocolate chips

**Instructions**

1. Set racks in upper and lower thirds of the oven and preheat oven to 350°F. Line two baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites, cream of tartar and salt on medium-high speed (or high speed if using a hand mixer) until the egg whites are frothy, white (instead of translucent) and hold a soft peak when the whisk is lifted out of the bowl, 45-60 seconds. Continue to beat on medium-high speed, adding the sugar very gradually, taking about 2 minutes to add it all. Beat for 1 to 2 minutes more, until the meringue is glossy and holds a stiff peak when the whisk is lifted out of the bowl. Beat in the vanilla extract. Set 3 tablespoons of the chocolate chips aside. Add the remaining chocolate chips to the meringue and fold with a rubber spatula to combine. Do not overmix.
3. Use two soup spoons to drop heaping tablespoons of the meringue onto the prepared baking sheets (they won't spread so place them about an inch apart). Dot the meringues with the reserved chocolate chips. Place the meringues in the oven, shut the door, and turn the oven off. Leave the meringues in the oven for at least 8 hours or overnight to cook. When completely cool, store in an airtight container.
4. Note: You can usually find superfine sugar in the baking section of your supermarket. If not, you can make your own by grinding regular sugar in a food processor until powdery (let it settle before opening). You can substitute regular sugar if necessary but your meringue will not have the same fine texture.
5. Note: It's best to make these cookies on a cool, dry day. Humidity may cause them to become sticky.