Double Chocolate Meringue Cookies

"This is a meringue cookie with a double chocolate taste. Store these in an air tight container."

Happy Easter!

Ingredients:

6 Egg Whites
1/4 tsp. Cream of Tartar
1 tsp. Vanilla Extract
2/3 cup Splenda Sugar Blend
or 1 1/3 cup Sugar
2 Tbsp. Unsweetened Cocoa Powder
2/3 cup Semi-sweet Chocolate Chips

Directions:

Pre heat oven to 300°F. Spray two baking sheets with Canola spray; set aside

Step 1: Combine egg whites, cream of tartar, and vanilla. Beat until the whites form soft peaks. Slowly add Splenda; beat until stiff peaks form, and mixture becomes glossy. Fold in cocoa and chocolate chips.

Step 2: Drop mixture by teaspoonfuls on prepared baking sheets. Bake for 25 to 30 minutes in pre heated oven.

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