



## BAKING WITH REESE

### Grandma's Chocolate Chip Meringues

#### Ingredients

- 4 egg whites
- 1 cup white sugar
- Pinch of salt
- Milk (or semi-sweet) chocolate chips

#### Directions

- Preheat oven to 250 F
- Whip egg whites with mixer until they form stiff peaks
- Add chocolate chips and fold into egg whites
- Line a cookie sheet with parchment paper
- Portion out the meringues onto the parchment paper using a tablespoon. Leave space between each one.
- Place them in the oven and bake at 250 F for 1 hour.
- Once the timer goes off, turn off the oven but LEAVE the meringues IN the oven, a little open (use kitchen safe oven mitts etc.) for 2 additional hours.

**ENJOY!**