

Mushroom Meringues

2 Egg whites
1/8 teaspoon cream of tartar
Dash salt
1/2 cup sugar
1/2 teaspoon vanilla
1/4 cup chocolate chips
Cocoa



Preheat oven to 200F. Beat egg whites with cream of tartar and salt until stiff but not dry. Add sugar 1 tablespoon at a time, beating stiff after each addition. Fold in vanilla.

Cover a cookie sheet with parchment paper. Use a spoon or pastry bag to create an equal number of small logs (stems) and rounded caps. Make the caps about 1 to 1 1/2 inches wide. Bake for about 50 minutes; turn off oven. Leave cookies in the oven until the oven is completely cool. When cool remove caps and stems from paper.

Melt the chocolate chips in double boiler over warm water, or in the microwave. Use chocolate to "glue" the stems to the bottom of the caps, covering the entire bottom of the cap. Hint: to make the stem stay put, use a sharp knife to cut a small flat spot on the end of the stem. Let cool until chocolate is firm, or put in refrigerator for 15 to 30 minutes.

The number of cookies will vary depending on the size of the eggs used, and on the size of each cookie/stem.

Note: These cookies will be difficult to make on a damp day.