Chocolate chip meringue cookies

These cookies are the perfect combination of vanilla and chocolate. If you prefer chewy meringues, make them the day before you plan to eat them.

PREP TIME: 8 min | COOK TIME: 120 min | SERVINGS: 24 | PER SERVING:

Ingredients ▲ = Power Food

1 spray(s) cooking spray
1 tsp all-purpose flour
▲ 4 large egg white(s)
1 cup(s) sugar
½ cup(s) mini chocolate chips, semi-sweet
½ tsp vanilla extract

Instructions

Preheat oven to 200°F.

Coat a large baking sheet with cooking spray; coat with a light dusting of flour and shake off excess.

In a large mixing bowl, beat egg whites with an electric mixer until soft peaks form. Gradually add sugar and beat until stiff, glossy peaks form; gently fold in chocolate and vanilla extract.

Drop mixture by heaping tablespoons* onto prepared baking sheet about 1 inch apart, making 24 cookies.

Bake until lightly golden and no longer sticky on the surface, about 1 hour. Turn oven off and let cookies sit in oven for 1 hour. Transfer cookies to a wire rack to cool completely. Yields 1 cookie per serving.

*You can make these cookies mini if you prefer. Just use heaping teaspoons of batter; not tablespoons.

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