THE CHEWIEST CHOCOLATE MERINGUE COOKIES

Makes 16

INGREDIENTS

170g NESTLÉ Aero for Baking, broken into pieces
2 large egg whites
1 ml cream of tartar
½ tsp vanilla essence
½ tsp salt
¼ cup brown sugar

Serving suggestion:

Hot chocolate

METHOD

1. Preheat the oven to 180° and line a baking tray with baking paper.
2. Place the NESTLÉ Aero for Baking chocolate in a heatproof bowl. Microwave in 15-second intervals, stirring in between until the chocolate is melted.
3. In a large bowl, add the egg whites, cream of tartar, vanilla essence and salt. Using a hand mixer, beat the egg whites until soft peaks form. Add in the sugar, beating until stiff peaks form.
4. Gently fold the melted chocolate into the eggs until combined. **Chef's Tip: Avoid overmixing to prevent the egg whites from losing air.*
5. Use a tablespoon to spoon the batter onto a baking sheet, allowing space between each for the cookies to spread during baking. Bake for 8-10 minutes, until crackly on the top but chewy on the inside. Allow to cool before serving alongside a mug of hot chocolate and ENJOY!

FOODIES OF SOUTH AFRICA