

# Betty's Chocolate-Filled Meringue Sandwich Cookies



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In this video, Betty demonstrates how to make Chocolate-Filled Meringue Sandwich Cookies. These cookies have creamy milk chocolate spread between two small, slow-baked, crisp meringue cookies.

Ingredients:

4-oz. milk chocolate chips (You may use any type of chocolate.)

3 egg whites

$\frac{1}{4}$  teaspoon cream of tartar

1  $\frac{1}{4}$  teaspoons vanilla extract

$\frac{1}{8}$  teaspoon (dash) salt

$\frac{1}{2}$  cup sugar

In a large mixing bowl, place 3 egg whites,  $\frac{1}{4}$  teaspoon cream of tartar, 1  $\frac{1}{4}$  teaspoons vanilla extract, and a dash of salt. Beat on high speed with an electric mixer until foamy. Gradually add sugar, continually beating until stiff peaks form and sugar is dissolved. Spoon the mixture into a zip-lock plastic bag. Snip one bottom corner of the bag to make a hole that is 1-inch across. Pipe mixture into 1  $\frac{1}{4}$ -inch mounds onto a parchment paper-lined baking pan. Bake at 200 degrees (F) for 2 hours. Remove from oven and cool completely (about 30 minutes). When meringue mounds are cooled completely, place 4 ounces of milk chocolate chips in the top of a double boiler. Bring the water below to a boil and stir chocolate constantly until melted. Turn off heat. Spread a thin layer of melted milk chocolate onto half of the flat sides of the meringue mounds. Gently press flat sides of remaining half of meringue rounds onto chocolate-covered side of meringue mounds. Let stand until chocolate is set (about an hour). Place Chocolate-Filled Meringue Sandwich Cookies on a nice serving tray. These are a great treat for a party. With the Playoffs and Super Bowl games coming up, this is a sweet treat that you might like to serve. It is quick, easy, and impressive. It is wonderful for any get-together or just for a comfort snack at home. Enjoy!!! --Betty