



### **Chocolate Peppermint Meringues** Yield 2 1/2 dozen

3 Eggs Whites  
1 cup sugar  
¼ teaspoon cream of tartar  
½ teaspoon almond and vanilla Extract  
1 Cup GFCF chocolate chips  
6 Hard Peppermint candies

Put peppermints in a sandwich baggies and crush with a tap hammer. Makes about 1/4 cup crushed peppermint. Put chocolate chips in food processor and process so it is smaller flakes is okay to be somewhat chunky.

Beat 3 egg whites, 1/4 tsp. cream of tartar and 1/2 tsp. each almond and Vanilla Extracts until stiff.

Slowly add 1 cup sugar. Beat well. Add chocolate and peppermint bits. Drop teaspoonfuls on greased cookie sheet. I get 15 per cookie sheet. Bake at 275 degree for 30 min.

<http://www.lincolntent.com/GFCF-Desserts.html>