

Surprise Meringues:

3 Egg whites
1 cup sugar
¼ t cream of tartar
½ t mint and vanilla Extract
6oz chocolate chips



Variation #1

Beat 3 egg whites, 1/4 tsp. cream of tartar and 1/2 tsp. each Mint and Vanilla Extracts until stiff. Slowly add 1 cup sugar. Beat well. Add 6 oz. chocolate chips. Drop teaspoonfuls on a lightly greased baking sheet. Bake at 275 degree for 30 min.

Variation #1 Tried this because the kids don't really like mint

1 cup sugar
¼ t cream of tartar
½ t almond and vanilla Extract
6oz chocolate chips

Variation #2 Without chocolate chips

1 cup sugar
¼ t cream of tartar
½ t almond and vanilla Extract

Variation #3 Lemon

1 cup sugar
¼ t cream of tartar
½ t lemon and vanilla Extract

These are cheap, fast and easy! My favorite is the mint chocolate chip but I am heavily out voted. My mother-in-law gave me the original recipe off of a mint extract bottle

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