

Chocolate Meringue Cookies - no gluten

Source: Bon Appétit

These rich treats aren't cookie-jar cookies—they're best the day they're made.

Ingredients

- Nonstick vegetable oil spray
- 1 cup bittersweet chocolate chips (do not exceed 61% cacao; about 6 ounces), divided
- 1½ cups powdered sugar, divided
- ⅓ cup unsweetened cocoa powder
- 2 teaspoons cornstarch
- 2 large egg whites, room temperature
- ½ teaspoon vanilla extract
- ⅛ teaspoon cream of tartar

Method

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 350°F. Coat 2 large rimmed baking sheets with nonstick spray. Place ½ cup chocolate chips in small microwave-safe bowl. Cook in 15-second intervals until chocolate softens; stir until melted and smooth. Cool chocolate to lukewarm, about 10 minutes. Whisk ½ cup sugar, cocoa, and cornstarch in small bowl to blend.

Using electric mixer, beat room-temperature egg whites, vanilla, ⅛ teaspoon salt, and cream of tartar in medium bowl until soft peaks form. Add remaining 1 cup sugar in 4 additions, beating just to blend after each addition. Continue to beat until meringue is thick and glossy like marshmallow creme, about 2 minutes longer. Beat in cocoa mixture. Fold in melted chocolate, then ½ cup chips.

Drop batter by rounded tablespoonfuls onto prepared sheets, spacing 3 inches apart. Bake cookies 7 minutes. Reverse sheets and bake until dry-looking and cracked, about 6 minutes. Cool cookies on sheets 5 minutes. Transfer cookies to racks and cool completely.