

Date-Pecan Meringue Cookies

Source: Ages ago????

Ingredients

- 3 egg whites
- ¼ tsp salt
- 1¾ cups powdered sugar
- 1 well rounded tbsp flour
- ¾ cup chopped dates
- 2 cups chopped pecans
- 1 tsp vanilla

Method

Combine egg whites with salt and beat. Add sugar and flour gradually. Beat until stiff.

Fold in dates, nuts and vanilla.

Cover cookie sheet with foil. (Alternately, grease cookie sheet or use cooking spray.) Bake at 325 degrees for 30 minutes or until delicately brown. Loosen from foil with spatula immediately after removing from oven and place on clean sheet or foil until cool.