

Meringue-Date-Nut Cookie

Source: My old cookbook binder

Ingredients

- 3 Egg Whites
- ¼ teaspoon Salt
- 1¾ cups Powdered Sugar
- 1 tablespoon Flour
- ¾ cups Chopped Dates
- 2 cups Chopped Pecans
- 1 teaspoon 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°F for 30 minutes or until delicately brown. Loosen from foil with spatula immediately after removing from oven and place on clean sheet of foil until cool.