

# Meringue Mocha Cookies

Makes 18 cookies



## Steps

1. Preheat oven to 350°F. Prepare two baking sheet pans with parchment paper.
2. Beat egg whites and cream of tartar in large bowl with mixer on high speed until soft peaks form. Beat in instant coffee. Gradually add sugar, beating constantly until stiff peaks form.
3. Add cocoa powder and mix well. Fold in chopped chocolate.
4. Using two soup spoons, drop mounds (about  $\frac{1}{4}$  cup) of mixture onto the parchment paper – placing nine mounds per pan.
5. Bake one sheet at a time for 18 – 20 minutes or until the tops are firm and no longer appear wet. Cool completely before removing cookies from baking sheet.
6. If desired, dust with cocoa powder before serving.

## Ingredients

- 4 egg whites
- $\frac{1}{2}$  teaspoon cream of tartar
- 1 tablespoon instant coffee
- 1 cup sugar
- $\frac{1}{4}$  cup cocoa powder
- 4 ounces semi-sweet chocolate, chopped