Meringue Kisses
(Heidi Barishman)

Ingredients:
Optional: can make plain or add 1/3 cups mini chocolate chips and/or 1/3 cup coarsely chopped walnuts or pecans
3 large egg whites at room temperature
1 cup sugar
½ teaspoon vanilla

Instructions:
Adjust oven racks to middle and bottom of oven. Preheat to 300 degrees.
Line baking sheets with parchment paper or foil.
Beat egg whites until soft peaks form.
Gradually beat in sugar and vanilla.
Beat until stiff peaks form.
Using a wooden spoon, stir in chocolate chips and nuts if using.
Drop batter by tablespoonful or use cookie scoop onto baking sheets.
Bake for 15 minutes. Switch pans.
Bake an additional 15 minutes until kisses are hard, but still white.
Remove from oven and place baking sheet on wire rack to cool.
Once cool, peel kisses off baking sheet.
May freeze between layers of wax paper, parchment paper or foil.

Yield 36—can multiply recipe at one time if desired.