

Forgotten Cookies: The Magical Meringue Treat That Bakes Overnight

Forgotten Cookies: A Magical, Melt-in-Your-Mouth Classic ??



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 2 egg whites
- 2/3 cup granulated sugar
- A pinch of kosher salt
- 1 tsp vanilla extract
- 1 cup pecans, chopped
- 1 cup semi-sweet chocolate chips

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or leave ungreased for a classic finish.
- 2.** Whip the Egg Whites: In a clean bowl, beat the egg whites on high speed for about 3 minutes, until they become frothy and begin to form soft peaks.
- 3.** Add Sugar Slowly: While continuing to whip, gradually add the sugar a spoonful at a time. Keep whipping until stiff, glossy peaks form-just like meringue.
- 4.** Fold in the Good Stuff: Gently fold in:
- 5.** A pinch of salt
- 6.** Vanilla extract
- 7.** Chopped pecans
- 8.** Chocolate chips
- 9.** Use a spatula to keep the meringue airy.
- 10.** Drop on the Sheet: Using a spoon, drop small mounds of the mixture onto your baking sheet, spacing them slightly apart.
- 11.** The Magical Step: Place the baking sheet in the oven, **TURN OFF** the heat, and **DO NOT** open the oven door until morning or at least 8 hours. The cookies dry out slowly into crispy, chewy perfection.

TIPS FOR SUCCESS

Stiff peaks are key : The meringue should hold its shape when you lift the beater.

No peeking : Opening the oven will let out heat and moisture-don't do it!

Try mini chips : They distribute more evenly and keep the cookies tidy.

