

Published February 6th, 2019

## Sweet puffy, and pink melt-in-your-mouth Valentine's Day treats

By Susie Iventosch



Valentine's Cookies Photo Susie Iventosch

When I was a young girl, I used to love to cook with my grandmother in her vintage '60s Orinda kitchen. One day when I was visiting her from my home state of Michigan, we made these amazing meringue cookies with mint chocolate chips. She called them "forgotten" cookies, because we put them in the oven and proceeded to forget about them for several hours, or even overnight. They were delightful little sweet puffs that melted in your mouth. I got to thinking about them the other day, and decided that with a little splash of pink, they'd make pretty Valentine's treats. Instead of mint chips, I used dark chocolate chips and they are so tasty. Gigi would have loved a basket of these as a Valentine's treat!

Forgotten Valentine's Cookies  
(Makes approximately 2 dozen)

### INGREDIENTS

3 egg whites

1/4 teaspoon cream of tartar

Pinch of salt

3/4 cup superfine sugar (ordinary granulated sugar will also work)

1-2 drops of red food coloring

1/2 teaspoon vanilla extract

3/4 cup dark chocolate chips (I use Ghirardelli 60% cacao chocolate chips)

### DIRECTIONS

Preheat oven to 350 F. Line two baking sheets with parchment paper.

Place egg whites, cream of tartar and salt in a large bowl. Using an electric beater or stand mixer, beat egg whites with cream of tartar and salt until egg whites are frothy and white and hold soft peaks.

Gradually add the sugar in small batches and continue to beat on medium-high until all of the sugar has been added. This will take a couple of minutes. Continue to beat for another minute or two until egg whites are shiny and hold a stiff peak when the beaters are lifted from the bowl. Beat in vanilla extract and a drop or two of red food coloring (just enough to turn the egg whites pink).

Gently fold the chocolate chips into the batter.

Drop by large spoonfuls onto prepared baking sheets.

Place baking sheets in oven, shut the door and **TURN OVEN OFF**. Leave meringues in oven for at least 4 hours, or even overnight, until cookies are crisp and dry. Store in an airtight container.



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