

## Hazelnut Meringues

### Ingredients:

- 3 egg whites, room temperature
- 3/4 cup sugar
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla
- 1/2 teaspoon white distilled vinegar
- 1/2 cup hazelnut cocoa spread



### Directions

1. Preheat oven to 275°F. Line a baking sheet with parchment paper.
2. Place egg whites in a large bowl. Beat with a hand mixer until stiff peaks form. Beat in sugars, vanilla, and vinegar for 5 minutes.
3. Place hazelnut cocoa spread in a microwave-safe bowl and microwave 20 seconds. Drizzle onto the beaten egg whites (do not stir).
4. Spoon mixture by heaping tablespoonful onto the prepared cookie sheet. The cookies will naturally swirl as they are spooned onto the baking sheet.
5. Bake 40–50 minutes. Turn off oven. Leave cookies in the oven for 1 hour.
6. Transfer to a cooling rack.

*Makes 28 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***