



Chocolate-Walnut Meringues

makes 12-15 cookies

- 3 cups powdered sugar
- 1/2 cup plus 3 tablespoons cocoa powder, preferably from Askinosie
- 1/2 teaspoon fine sea salt
- 3 large egg whites, at room temperature
- 2 cups walnuts, toasted and chopped
- 1 tablespoon vanilla extract

Preheat oven to 350 degrees.

Prepare a baking sheet with parchment paper.

In the bowl of a stand mixer fitted with the paddle attachment, add the powdered sugar, cocoa powder and salt. Mix to combine. With the mixer running, slowly add the egg whites and then the vanilla. Mix on medium speed for 5 to 7 minutes, until the mixture becomes moderately thick (batter should not run). Fold in the chopped walnuts.

Using an ice cream scoop or large spoon, scoop 2” dollops of the batter onto the parchment-lined baking sheet, 9 cookies per sheet, about 2 inches apart.

Place baking sheet in oven and immediately lower the temperature to 320 degrees. Bake for 14–16 minutes. The cookies are done when small cracks appear on the surface.

Remove baking sheet from the oven. When cookies are still slightly warm, remove from parchment paper and place them on a wire rack to cool. Store cookies, layered between rounds of parchment paper in an airtight container for a few days.