

## **Chocolate Chunk Meringues**

3 large egg whites, at room temperature

a moderate pinch of cream of tartar (put your fingers in that jar and literally pinch)

1 cup granulated sugar

1 bar 70% cocoa dark chocolate (I used Lindt), finely chopped (with maybe a few larger chunks just for fun)

Preheat the oven to 325 F. Line two cookie sheets with parchment paper. In a stand mixer, whisk the egg whites and cream of tartar on medium speed until frothy. Add one third cup of the sugar and whisk on high until soft peaks form. Gradually add the rest of the sugar about a tablespoon at a time, and whisk until stiff peaks form. Fold in your chocolate (the egg whites should encase the chocolate—start with about half the chocolate and add the rest in bits, as your egg whites might be slightly bigger or smaller than mine, and you might get more or less air into them). Using two spoons, spoon one- to two-inch globs onto your baking sheets. Bake at 325 for 20 to 25 minutes, until the outsides are firm but still white and they feel light and hollow. Cool completely. Enjoy.