



## Recipe for: **Forgotten Cookies**

**2 egg whites from 2 fresh eggs (will not work with packaged egg whites)**

**3/4 cup white sugar**

**1/2 teaspoon vanilla or other flavoring, if desired**

**Food coloring, if desired (Wilton colors work well in these cookies.)**

**3/4 cup pecans (optional, see below)**

**1 cup miniature chocolate chips (optional, see below)**

**Sprinkles (optional, see below)**

Preheat oven to 350 degrees before starting to mix cookies.

Separate egg yolks from 2 fresh cold eggs (use yolks elsewhere.)

Beat the whites until stiff.

Doris Bombich and Linda Ervin fold 3/4 cup pecans and 1 cup miniature chocolate chips at this point.

Mary Ann Johnson and Polly McCall leave out the pecans and chocolate chips and spoon the meringue mixture into a pastry decorating bag with any tip available such as a star tip. The meringues will hold whatever shape you give them.

Spray cookie sheet with PAM (do not use oil or shortening.)

Drop small size cookie mixture onto each cookie sheet or pipe shapes onto each cookie sheet (hearts, wreaths, stars, shamrocks—you are only limited by your imagination. Generally makes 2 to 4 dozen cookies, depending on the size of the cookies you make. Decorate with sprinkles if you want.

Place cookies into the preheated oven. Close the oven door. Turn the oven off. **THIS IS THE HARD PART! DO NOT OPEN THE OVEN DOOR DURING THESE 2 HOURS!!**

Cookies can be stored in metal or plastic containers at room temperature. Container does not have to be air-tight. To freeze, layer in containers with parchment paper or wax paper between the layers. For Weight Watchers, 2 cookies count 1 point.

*Submitted by*

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