

# Screaming Chief Pairing Recipe

## Chewy Dark Chocolate Meringue Cookies



### Ingredients

- 3  $\frac{3}{4}$  c powdered sugar
- 1 c Dutch process cocoa
- 4 tsp cornstarch
- $\frac{1}{2}$  tsp salt
- 4 egg whites
- $\frac{1}{2}$  tsp vanilla extract
- 1 tsp lemon juice
- 2 c chopped toasted walnuts
- 1 c chopped dried cherries

### Directions

Makes 36 cookies.

1. Preheat oven to 315 F.
2. Line 2 baking sheets with parchment paper.
3. Sift together sugar, cocoa, cornstarch and salt.
4. Gradually add egg whites, vanilla and lemon juice; stirring with a spoon until mixture forms a dough. (Mixture will be thick)
5. Add nuts and cherries; mix well.
6. Form dough into 36 balls or drop 1 generous Tbls mounds onto prepared baking sheet.
7. Bake 14 minutes (switching pans half-way through cook time) or until outside of cookie is set and dry.
8. Cool completely on sheet pans.
9. Store in an airtight container for up to a week.

**Enjoy with your favorite Screaming Chief wine!**

