

Those who enjoyed the lovely cookies after the Pentecost Day Service, may also enjoy the recipe, which sounds really quick to prepare. Thanks to Arlene for providing the recipe.

Forgotten Cookies

2 egg whites at room temperature

A pinch of salt

120g (½ cup) sugar

1 tsp vanilla

120g (¾ cup) chopped nuts (Binn Inn has nuts already chopped)

150g (¾ cup) chocolate chips.

Preheat the oven to 180oC.

Beat egg whites and salt until foamy.

Gradually add the sugar and beat until it holds stiff peaks and makes a glossy, stiff meringue.

Add the vanilla, nuts and chocolate chips and mix thoroughly.

Cover a baking tray with baking paper and drop teaspoonfuls of the mixture onto the paper – they don't spread very much. (Makes about 24.)

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Put the tray into the oven and switch the oven off. Leave overnight or at least 3 hours without opening the oven door.