

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.)

## **Forgotten Cookies**

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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.