



Chocolate Cranberry Meringue

Prep Time: 15 min**Total Time:** 4 hr 45 min**Makes:** 24 servings

Ingredients

- 4 large egg whites
- 1/4 tsp. cream of tartar
- 1/2 cup granulated sugar
- 3/4 cup powdered sugar
- 1/2 cup dried cranberries, chopped
- 3 squares *Baker's Unsweetened Baking Chocolate*, finely chopped



Chocolate Cranberry Meringue (2/2)

Directions

1 PREHEAT oven to 200°F. Cover large baking sheet with parchment paper.

2 BEAT egg whites and cream of tartar in large bowl with electric mixer on medium speed 5 minutes or until soft peaks form. Gradually add granulated sugar, beating on high speed until well blended. Add powdered sugar, 1 Tbsp. at a time, beating well after each addition. (Meringue will begin to turn glossy.) Continue beating until stiff peaks form. Stir in cranberries and chocolate. Spread onto prepared baking sheet to within 1/2 inch of edges of baking sheet.

3 BAKE 2 hours. Turn oven off. Let meringue stand in oven for 2 to 2-1/2 hours or until meringue is cooled and completely dried. Cut or break into 24 pieces.

NUTRITION (PER SERVING): CALORIES 60, FAT 2 g (SAT 1 g), CHOL 0 mg, SODIUM 15 mg, CARB 11 g, FIBER 1 g, SUGARS 9 g, PROTEIN 1 g, DV VIT A 0%, DV VIT C 0%, DV CALCIUM 0%, DV IRON 2%

Cooking Know-How

Meringue will be crispy. Don't worry if it breaks apart into uneven pieces. That is part of its charm.

Parchment Paper

This nonstick, non-burn paper is the best way to line a baking sheet. Look for it in your supermarket. It can be wiped off and reused for multiple batches of the same recipe. In the case of meringues, it is the best way to prevent sticking as a greased pan would interfere with how the meringue bakes up.