**Mini Morsel Meringue Cookies**

2 large egg whites

¼ tsp salt

¼ tsp cream of tartar

½ cup granulated sugar

1 Tsp Vanilla

½ cup Nestle Toll House Semi Sweet Chocolate Mini Morsels

1. Preheat oven to 300 degrees. Cover cookie sheets with parchment paper.
2. Beat egg whites, salt , vanilla and cream of tartar until soft peaks form
3. Gradually add sugar and whip until stiff peaks form
4. Gently fold in morsels and drop or pipe onto prepared cookie sheets
5. Bake for 20 to 25 minutes or until meringues are dry and crisp. Cool on baking sheets for 5 minutes. Store in airtight containers.

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