



Raspberry Meringue Kisses

Makes 4-5 dozen

- 3 egg whites
- ½ teaspoon salt
- 3½ tablespoons raspberry gelatin
- ¾ cup sugar
- 1 teaspoon vinegar
- 1 cup miniature chocolate bits

Heat oven to 250 degrees.

Beat egg whites with salt until foamy. Add raspberry gelatin and sugar gradually. Beat until soft peaks form and sugar is dissolved. Gently stir in vinegar; fold in chocolate bits. Drop small teaspoonfuls onto ungreased cookie sheets covered with parchment paper. Expect the cookie to expand in the oven.

Bake 25 minutes, then turn the oven off and leave cookies in oven 20 minutes longer.

Recipe tested by Kristine M. Kierzek