

Chocolate Chip Clouds

Recipe Courtesy of Skinny Taste

Photos of recipe available at <http://skinnytaste.com/chocolate-chip-clouds>

Ingredients:



½ cup egg whites,
room temperature



1 tsp vanilla extract



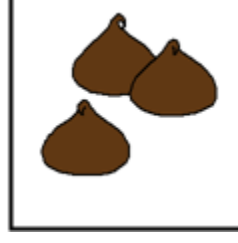
1/8 tsp cream of
tartar



2 tBsp unsweetened
cocoa powder



½ cup sugar



1 cup chocolate
chips

Supplies Needed:



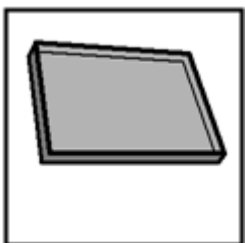
Oven



Silpat mat
(or parchment
paper)



Sifter



Cookie
sheet



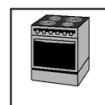
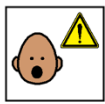
Stand mixer



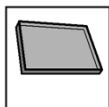
Spoon

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Instructions:



1. Preheat oven to 300F. Be careful. Ask for help with the oven.



2. Cover the cookie sheet in the silpat mat or parchment paper.



3. Using the mixer, beat the egg whites and cream of tartar



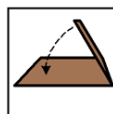
at high speed until soft peaks form.



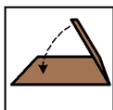
4. Gradually add the sugar a little at a time, then the vanilla,



beating after each addition until peaks are stiff and glossy.



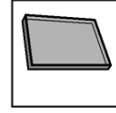
5. Sift cocoa into mixture. Gently fold until combined.



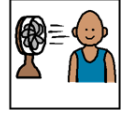
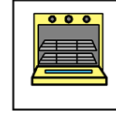
6. Fold in chocolate chips.

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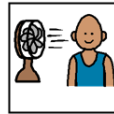
Instructions:



7. Drop mixture by heaping tablespoon onto cookie sheet.



8. Bake 34-40 minutes until dry. Remove from oven. Cool a bit.



9. Remove from cookie sheet. Cool further. Enjoy!



Photo courtesy of: <http://skinnytaste.com/chocolate-chip-clouds>