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Mocha Meringue Kisses

Prep Time: 25 mins

Cook Time: 1 h

Total Time: 1 h 25 mins

Ingredients

- 1/3 cup(s) sugar, powdered, sifted
- 2 tablespoon cocoa powder, unsweetened
- 1 tablespoon cornstarch
- 1 teaspoon espresso, instant
- 3 egg white(s)
- 1/2 tablespoon vanilla extract
- 1/4 cup(s) sugar, granulated
- 1/3 cup(s) chocolate, semisweet pieces
- 1 teaspoon shortening

Preparation

- 1) Preheat oven to 250°F. Line a cookie sheet with parchment paper or foil; set aside. In a small bowl, stir together powdered sugar, cocoa powder, cornstarch, and espresso powder; set aside.
- 2) In a medium bowl, beat egg whites and vanilla with an electric mixer on high speed until foamy. Gradually add granulated sugar, 1 tablespoon at a time, beating until stiff peaks form (tips stand straight). Gradually fold in the cocoa mixture.
- 3) Transfer the mixture to a pastry bag. Pipe twenty-four 2-inch "kisses" onto the prepared cookie sheet. (Or drop mixture by rounded teaspoons onto the prepared cookie sheet.) Bake for 1 hour. Cool on the cookie sheet. Remove from parchment paper.
- 4) In a small saucepan, combine chocolate and shortening. Cook and stir over low heat until chocolate is melted. Drizzle the melted chocolate over cookies.

