

Forgotten Cookies

- 2 egg whites
- $\frac{3}{4}$ c sugar
- 1 t vanilla
- 1 cup nuts (Memommy used pecan pieces)
- 6 oz. Chocolate Chips
- Pinch salt

(Instructions were copied from an online recipe.)

1. Preheat the oven to 350 F and line a cookie sheet with foil and grease it with butter.
2. Beat the egg whites until foamy. You can do this by hand with a whisk, but it's much faster to use a hand mixer or a standing mixer on medium speed.
3. Gradually add the sugar and continue beating the egg whites until they hold stiff peaks.
4. Add the vanilla and salt. Blend well.
5. Using a spatula, fold in the pecans and chocolate chips by hand.
6. Drop dough by teaspoonfuls onto the prepared cookie sheet.
7. Put the cookies in the preheated oven and then turn the oven off.
8. Leave the cookies in the oven overnight, keeping the door closed so the heat doesn't escape too quickly, for about 10 hours.

