

Choco Fever Dream

Chocolate Swirl Meringue Kisses

20 min Prep time	**1 h 30 min** Cook time	**1 h 50 min** Total time
24 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Meringue Base

- [ ] 4 large egg whites, at room temperature
- [ ] 1 cup granulated sugar
- [ ] 1/4 tsp cream of tartar
- [ ] Pinch of salt

Chocolate Swirl

- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 tbsp melted dark chocolate
- [ ] 1/2 tsp vanilla extract

Instructions

1. Preheat the oven to 200°F (93°C). Line two baking sheets with parchment paper.
2. In a clean bowl, whisk the egg whites with cream of tartar until soft peaks form.
3. Gradually add the granulated sugar, a spoonful at a time, whisking until glossy stiff peaks form.
4. Sift the cocoa powder over a small bowl, add melted chocolate and vanilla, then gently fold into the meringue to create a marbled swirl.
5. Pipe or spoon small mounds onto the prepared sheets, spacing about 1 inch apart. Bake for 90 minutes, then turn off the oven and let the meringues cool inside the oven with the door ajar.

Nutrition per serving

110 kcal	2 g	22 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure no yolk gets into the whites; even a tiny bit can prevent peaks.
- If you prefer a darker swirl, increase cocoa to 3 tbsp.
- For a festive touch, dust with powdered sugar before serving.