



Noreen's Kitchen Chocolate Orange Meringue Kisses

Ingredients

4 egg whites at room temperature
1/2 cup sugar

1 teaspoon of orange extract or 1/2 teaspoon
Fiore Di Sicilia
1/4 cup cocoa powder

Step by Step Instructions

NOTE: Use a metal or glass bowl that has been washed thoroughly and rinsed well. Any residual oils on the bowl will cause your egg whites to not whip up high. Do not use plastic bowls or rubber scrapers. Use only metal utensils that have been well washed prior to starting.

Preheat oven to 200 degrees and line two baking sheets with parchment paper

Place egg whites in mixer bowl and begin to whip on low speed until foamy.

Increase mixer speed to medium and add sugar one tablespoon at a time until you have incorporated all of it.

Add in the orange extract and continue beating until the mixture becomes thick and achieves stiff peaks.

Turn off mixer and add in cocoa powder. Blend on medium speed to incorporate the cocoa.

Enjoy!