



## **Chocolate Meringue Cookies**

### **The Process:**

- Preheat oven to 300 degrees and line two baking sheets with parchment paper.
- Sift a half cup sugar substitute (Stevia), one tablespoon cocoa powder and a quarter teaspoon of cinnamon together. Set aside once blended.
- Place two egg whites in a large bowl and beat with an electric mixer until stiff peaks form. Add the dry mixture and stir well.
- Place teaspoon-sized balls onto the baking sheets about two centimeters apart and bake for 20 minutes. Once finished, remove from the pan and cool on a wire rack for 30 minutes.