

While You Sleep Cookies

Sharon Hutton

2 egg whites

pinch of salt

1/4 teaspoon cream of tartar

2/3 cup sugar

1/4 teaspoon vanilla

1 cup chopped nuts

1 cup chocolate morsels - or -

you may substitute anything or nothing for nuts and morsels

Preheat oven to 350. Add salt and cream of tartar, Beat egg whites till foamy. Add sugar, 2 tablespoons at a time until egg whites are very stiff. Stir in vanilla, nuts and chocolate. Drop by teaspoonfuls onto cookie sheet which are lined with aluminum foil. Put in oven and turn it off immediately. Do not open oven door for several hours or overnight.