

ORANGE TOFFEE MERINGUE COOKIES

Submitted by Joseph Weiner

Preheat oven to 200 degrees F.

Dissect the zest from the orange with a sharp knife, and then finely chop it. Set the zest aside.

Take your Enstrom's Dark Chocolate Almond Toffee and grind it in a food processor to the consistency of large crumbs. Set the ground toffee aside.

Pour the two egg whites along with the salt, cream of tartar and cayenne into the bowl. Whisk vigorously until stiff peaks form. Gradually add the sugar and continue to beat until the meringue is stiff and shiny.

Pour the orange zest and Enstrom's Dark Chocolate Almond Toffee crumbs on top of the beaten egg whites and fold them in with the balloon whisk.

Take your baking sheets and cover them with parchment paper. With a tablespoon, put thick dollops of the meringue mixture on the parchment paper, about 1 inch apart.

Place the baking sheets in the oven for 90 minutes. Turn the sheets around half way through. When your rooster alarm clock goes off, open the oven door a bit and put a wooden spoon in to keep it ajar. Leave the cookies in the oven until they are cool. In theory, you can store them in an airtight container for 2 weeks.

Ingredients:

2 Tablespoons white wine vinegar
2 Tablespoons kosher salt
1 large organic orange (large enough to make one tbsp finely chopped orange zest)
4 oz of Enstrom's Dark Chocolate Almond Toffee
2 egg whites
1/8 tsp cream of tartar
1/8 tsp salt
1/8 tsp cayenne pepper
1/3 cup sugar

Supplies:

2 baking sheets
parchment paper
stainless steel mixing bowl
balloon whisk
tablespoon