



# Chocolate -Dipped Meringue Kisses

Servings: **0 servings**

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## Ingredients

1 cup all-purpose flour  
1/4 cup sugar  
1/8 teaspoon salt  
6 tablespoon butter or margarine, softened  
1 egg, separated  
1/8 teaspoon cream of tartar  
1/4 cup sugar  
Melted Chocolate (below)

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## Directions

Heat oven to 300 degrees. Beat flour, 1/4 cup sugar, the salt, butter and egg yolk in medium bowl with electric mixer on medium speed.

Shape dough into 1/2 to 3/4 inch balls. Place about 1 inch apart on ungreased cookie sheet. (Balls are tiny; cookies do not spread). Dip greased bottom of glass into sugar; press on balls until about 1/8 inch thick.

Beat egg white and cream of tartar in medium bowl with electric mixer on high speed until foamy. Beat in 1/4 cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy.

Spoon meringue into decorating bag fitted with 1/2 inch plain tip. Pipe 3/4 to 1 inch kiss onto each cookie by squeezing bag. Then pulling bag straight up to make curled tip on each kiss.

Bake 7 to 9 minutes or until meringue is set and light golden brown. Remove from cookie sheet to wire rack. Cool completely. Dip cookie base into Melted Chocolate to just above bottom of meringue. Let stand on waxed paper until set.

### MELTED CHOCOLATE:

1 cup semisweet chocolate chips  
2 teaspoons shortening

Heat ingredients over low heat, stirring constantly, until melted and smooth.

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