



## Chocolate Cranberry Pecan Forgotten Cookies

2 egg whites  
1/2 teaspoon cream of tartar  
3/4 cup sugar  
1/2 teaspoon pure vanilla bean paste  
1 teaspoon grated orange peel or as desired  
5 ounces mini dark chocolate chips  
1/2 cup chopped pecans  
1 cup chopped dried cranberries, chopped  
Pinch of sea salt, optional

Preheat oven to 350F degrees. Line nonstick cookie sheet with aluminum foil or parchment paper.

Using a stand mixer, beat the egg whites, cream of tartar, and sugar on high until stiff peaks form. Make sure sugar is incorporated; scrape the bowl. Add vanilla paste or extract, grated orange peel; beat on high speed for another 3 minutes.

Using a rubber spatula, fold in chocolate chips, pecans, and dried cranberries by hand.

Using two spoons or cookie scoop, drop cookies (small golf-ball size) onto lined cookie sheets; shape them like mountain peaks rather than smooth scoops. Sprinkle the tops of the cookies with a pinch of sea salt if desired.

Place cookie sheet in pre-heated oven; cook for two minutes. Then turn oven off, and let cookies sit in the overnight, or at least 8 hours. Remove from cookie sheet; store in air tight container.

*Makes 16 to 20*

**Recipe by:** Chef Sarah Grueneberg of Monteverde Restaurant & Pastificio, shares her recipe for delicious chocolate cranberry pecan forgotten cookies. September 29, 2016  
“The name comes from the “forgotten” treat left in your oven until the next day! You can enjoy these cookies as a sweet snack or with your favorite sorbet or sherbet.”

**For More Recipe Information See:**

[http://chicago-woman.com/food\\_drink/Recipes/chocolate-cranberry-pecan-forgotten-cookies/](http://chicago-woman.com/food_drink/Recipes/chocolate-cranberry-pecan-forgotten-cookies/)

**About the Recipe:** These meringue cookies are angel light and filled with layers of crunchy nuts, chocolate chips, orange peel, and cranberries. The cookies melt away in your mouth, leaving bits of chewy cranberries. It's easy to make and only needs 2 minutes of baking. A perfect sweet treat for those busy days!