

## SURPRISE COOKIES

- 1 egg whites
- 1/8 teaspoon cream of tartar
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 cup chopped nuts
- 6 oz. chocolate chips

Beat egg whites and cream of tartar till soft peaks form. Gradually beat in sugar and salt till stiff. Fold in vanilla, nuts, and chocolate chips. Drop by scant teaspoons onto waxed paper lined baking sheet. Bake in 250 degree oven for 30m minutes. Remove to cooling rack. Makes 3 dozen. You can use both racks of oven to speed things up a little.

I sometimes use crushed peppermint sticks instead of chocolate. Especially around the Christmas holidays.

Recipe submitted by Velma Everton



**Orchard**  
community church