



**CAMP
SOUTHERN
GROUND**

CHOCOLATE CHIP CLOUD COOKIES

Prep Time: 20 Minutes | Cook Time: 30 Minutes | Servings: 30 Cookies

Ingredients

- ½ Cup Egg Whites
- ⅛ Tsp Cream of Tartar
- ½ Cup Organic Sugar
- 1 Tsp Vanilla Extract
- 2 Tbsp Unsweetened Coco Powder
- 1 Cup Chocolate Chips

Directions

1. Preheat the oven to 300 degrees. Line sheet pan with silpat or parchment paper.
2. In a large bowl add egg whites and cream of tartar. Beat with mixer at high speed until soft peaks form. Gradually add sugar a little at a time, beating well after each addition, add vanilla and continue beating until you get stiff peaks, the sugar is dissolved and mixture is glossy.
3. Sift cocoa onto the egg white mixture; gently fold until combined.
4. Fold in chocolate chips.
5. Drop mixture by heaping tablespoons onto a prepared cookie sheet.
6. Bake 30 to 40 minutes or just until dry. Cool slightly: remove from cookie