



WHATSheATE



White Christmas Dream Drops



Gluten Free



Dairy Free

READY IN



75 min.

SERVINGS



1

CALORIES



2017 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.1 teaspoon cream of tartar
- ☐ 2 large egg whites at room temperature
- ☐ 0.3 cup coarsely peppermint candies crushed
- ☐ 0.1 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup chocolate chips white

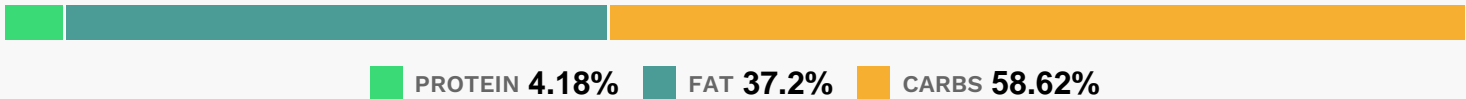
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ spatula

Directions

- ☐ Preheat oven to 25
- ☐ Beat egg whites and cream of tartar in a deep bowl with a mixer, using whisk attachment if you have one, just until soft peaks form.
- ☐ Add vanilla and salt. With motor running and mixer on high speed, pour in 1 tbsp. sugar and beat 10 to 15 seconds, then repeat until all sugar has been added. Scrape inside of bowl and beat another 15 seconds. At this point, meringue should form straight peaks when beaters are lifted. Fold in chocolate chips and 1/3 cup candies with a flexible spatula.
- ☐ Line 2 baking sheets with parchment paper, using a bit of meringue at corners as glue. Using a soup spoon, drop meringue in rounded 1-tbsp. portions slightly apart onto sheets, scraping off with another spoon.
- ☐ Sprinkle with remaining 1 1/2 tbsp. candies.
- ☐ Bake until meringues feel dry and set when touched but are still pale, 30 to 35 minutes, switching pan positions halfway through. Turn off oven, open door, and let cookies stand about 10 minutes.
- ☐ Let cool on pans.
- ☐ Make ahead: Up to 2 days, stored airtight.

Nutrition Facts



Properties

Glycemic Index:140.09, Glycemic Load:179.06, Inflammation Score:2, Nutrition Score:12.775217367255%

Nutrients (% of daily need)

Calories: 2016.97kcal (100.85%), Fat: 85.64g (131.75%), Saturated Fat: 58.29g (364.3%), Carbohydrates: 303.66g (101.22%), Net Carbohydrates: 303.3g (110.29%), Sugar: 301.41g (334.9%), Cholesterol: 37.8mg (12.6%), Sodium: 613.01mg (26.65%), Alcohol: 0.69g (100%), Alcohol %: 0.18% (100%), Protein: 21.66g (43.31%), Vitamin B2: 0.83mg (48.69%), Calcium: 483.04mg (48.3%), Phosphorus: 326.84mg (32.68%), Selenium: 22.2µg (31.72%), Potassium: 690.28mg (19.72%), Vitamin B12: 1.07µg (17.79%), Vitamin K: 16.38µg (15.6%), Vitamin B5: 1.22mg (12.2%), Vitamin E: 1.73mg (11.52%), Zinc: 1.37mg (9.14%), Vitamin B1: 0.12mg (7.75%), Magnesium: 29.11mg (7.28%), Vitamin B3: 1.42mg (7.09%), Copper: 0.14mg (6.8%), Vitamin B6: 0.1mg (5.23%), Folate: 15.24µg (3.81%), Iron: 0.58mg (3.21%), Manganese: 0.03mg (1.69%), Fiber: 0.36g (1.44%), Vitamin C: 0.9mg (1.09%), Vitamin A: 54IU (1.08%)