

Chocolate-Cornflake Cookies (Marens-Kornflexkökur)

"Cornflakes bring a pleasing crunch to these chewy chocolate meringues, a popular holiday treat in Iceland." - saveur.com

Ingredients

- 4 egg whites
- 1 cup sugar
- 4 1/2 oz semisweet chocolate, roughly chopped
- 3 cups cornflakes
- 1 tsp. vanilla extract

Method

Heat oven to 300°. Using an electric hand mixer, beat whites while slowly adding sugar until stiff peaks form. Fold in chocolate, cornflakes, and vanilla. Space tablespoon-size amounts of batter 1" apart on parchment paper-lined baking sheets; bake until crisp, about 20 minutes.