

Raspberry Meringue Kisses

3 egg whites, room temperature
3/4 cup sugar
3 Tbl plus 1-1/2 tsp raspberry gelatin powder
1 cup miniature chocolate chips

1/8 tsp salt
1 tsp white vinegar



Preheat oven to 250° F. In medium bowl, beat egg whites and salt until frothy. Blend together sugar and gelatin powder; gradually add to egg whites, beating after each addition until stiff peaks form. About 4-5 min. Blend in vinegar, then fold in chocolate chips. Drop by teaspoonfuls onto parchment lined cookie sheets. Bake 25 minutes, **turn oven off**, leave in oven about 20 minutes longer. Makes about 9 dozen.

From Home Sewn By Us.com, November 2018
1966 original recipe from WE Energies Cookie Book republished in 2018

* Mocha Chocolate Chip Cheesecake

2-1/4 c graham cracker crumbs
2/3 c butter, melted
4 tsp instant coffee
2 – 8 oz cream cheese, softened
2 c heavy cream, whipped

12 oz mini chocolate chips
1/2 c milk
1 envelope unflavored gelatin
14 oz sweetened condensed milk

Combine crumbs, half the chocolate chips and butter into a 9" springform pan.** Pat in place and up sides of pan. In saucepan, combine milk and coffee, sprinkle gelatin on top. Let sit one minute. Cook over low heat until dissolved. In bowl, beat cream cheese until smooth. Beat in condensed milk and coffee mix. Fold in remaining bits and whipped cream. Pour into crust & chill (overnight is best).

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** We have been using a 9x13" pan instead of the springform pan without issue!

