

Yield: 48 cookies **Author:** Sweet Tea & Fried Pies



Bake While You Sleep Cookies

Like little nut-dotted clouds, these are easily the most elegant and richest cookies I've ever made. They literally do bake while you sleep. Go with it. It works.

Prep time: 15 M Cook time: 6 hour Total time: 6 H & 15 M

INGREDIENTS:

- 2 egg whites
- ¼ teaspoon cream of tartar
- pinch of salt (about 1/8 teaspoon)
- ⅔ cup granulated sugar
- 1 teaspoon vanilla
- 1 cup chopped nuts

INSTRUCTIONS:

1. Preheat oven to 375 degrees and line two baking sheets with foil.
2. Using a standing mixer, beat egg whites until creamy. Add cream of tartar and salt. Beat well, gradually adding sugar, one tablespoon at a time. Beat until very stiff peaks form. Add vanilla, and gently fold in chopped nuts.
3. Place cookie sheets in oven and then turn oven off.
4. Leave in oven all night (about 6 hours). No peeking!

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
17.96	1.51	0.24	0.62	0.20
Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
0.42	0.14	0.71	12.67	0.00