

BOYSENBERRY MERINGUE COOKIES

(inspired by several sources)

4 egg whites

3/4 cup granulated sugar

3 tablespoons boysenberry jam (or other jam of your choice)

8 ounces semi-sweet chocolate, chopped fine

1/2 cup heavy cream

Place the chocolate in a mixing bowl. Heat the cream to simmering, and pour it over the chocolate, all at once. Allow to stand for 3 minutes. Use a wire whisk to stir the cream and chocolate together until smooth and well-combined. Set aside to cool. Whip it on high speed with an electric mixer until fluffy right before using.

Make the meringues. Heat the oven to 170 degrees F. Whip the egg whites on high speed with an electric mixer until stiff peaks form. Gradually add the sugar, while continuing to whip. Mixture should be very stiff and glossy.

Place the jam in a small bowl, and fold about a cup of the meringue in. Transfer the mixture back into the meringue, and fold gently to combine. Place mixture in a piping bag fitted with the Wilton 1M tip, and pipe rosettes on parchment-lined baking sheets. Bake for 2 hours or until the meringues are very dry and peel off the paper easily.

Pipe or spread about a tablespoon of the whipped ganache over the back sides of half the meringues. Sandwich another meringue rosette on top.