

## Chocolate Cinnamon Hazelnut Cacao Nib Meringues

<http://userealbutter.com/2015/03/11/chocolate-cinnamon-hazelnut-cacao-nib-meringues-recipe/>

based on [\*this recipe from Leite's Culinaria\*](#)

300g (1 1/2 cups) superfine sugar  
150g (about 5) egg whites, room temperature  
pinch salt  
2 tbsps cocoa powder  
1 tsp ground cinnamon  
1/4 cup toasted hazelnuts, chopped fine  
1/4 cup cacao nibs

Preheat oven to 400°F. Sprinkle the sugar on a parchment-lined baking sheet and shake to even out the distribution. Place the egg whites and salt in the bowl of a stand mixer with balloon whip attachment. Bake the sugar for 6-7 minutes until the edges *just* begin to melt (keep checking, it happens faster than you think). As soon as the sugar grains at the edge start to liquify, turn the mixer on high speed. Remove the sugar from the oven and (using oven mitts) carefully lift the parchment paper at the edges and pour the hot (but still dry) sugar into the egg whites along the side of the bowl. Don't worry if some of it doesn't go in because it melted – it'll be fine without it.

Whisk the meringue until the bowl is cool to the touch, about 10 minutes. Reduce the oven temperature to between 140°F and 160°F. Line a baking sheet with parchment paper. While the meringue is whipping, mix the cocoa powder and ground cinnamon together in a small bowl. Set aside. In another bowl, mix the hazelnuts and cacao nibs together. Spread the nuts and nibs in a layer on a flat plate.

When the meringue is cooled, remove the bowl from the mixer and sprinkle the cocoa-cinnamon mixture over the top of the meringue. Use a large spatula or spoon to gently fold the mixture into the meringue, 2 strokes maximum. Don't overmix it – you want big streaks. Scoop a large spoonful of meringue onto the hazelnuts and cacao nibs. Using a flat spatula, lift the meringue from the plate and place it on the baking sheet. Repeat with remaining meringue. Sprinkle any extra nuts and nibs over the meringues. Bake 3-4 hours until the meringues sound hollow when tapped. Remove from oven and allow to cool completely on the baking sheet. Store in an airtight container for 3-4 days. Makes 6-8 meringues (about 4-inch diameter and 2 1/2 inches high).