

Crunchy Chocolate Meringue **(Alyson's – Kosher Convertible)**

3 egg whites - beat until stiff

1 cup sugar - beat into egg whites until stiff

1 teasp. Vanilla Essence – fold into meringue mix

1 teasp. (level) Baking powder – fold into meringue mix

1 cup chopped pecans/walnuts – fold into meringue mix

16 light saltine crackers (Townhouse) – fold into meringue mix

Bake 300 F for 40-45 minutes

Cool to room temperature

Decorate just before serving with whipped cream & chocolate shaving/Flaky bar

For Kosher just use dark chocolate and non-dairy cream or serve plain