

## Maple Nut Patties

1 egg white  
2 tbsp cold water  
2 oz unsweetened chocolate  
1 tsp vanilla  
1 cup maple sugar  
powdered sugar  
42 walnut/pecan halves

Beat egg whites slightly. Beat in water, then fold in chocolate, vanilla, and maple sugar. Add enough powdered sugar to make a fondant that can be shaped, about 2-½ cups.

Roll into small balls, about half an ounce each. Flatten and press a walnut or pecan into each.

Adapted from *Best Chocolate & Cocoa Recipes* (1931).