



Meringue Cookies

Ingredients:

- 3 egg whites
- 1 teaspoon vanilla
- ¼ teaspoon cream of tartar
- 1 cup of sugar
- Dash of salt

Directions

1. Allow egg whites to come to room temperature. In the meantime, get your bowl & mixing beaters nice & cold by putting them in the freezer.
2. In the cold mixing bowl, beat together everything except sugar until soft peaks form. Add the sugar 1 tablespoon at a time, beating on high speed until stiff peaks form.
3. Using a storage bag with one corner snipped off, squeeze meringue onto cookie sheet & bake in a 350 degree oven for 35 minutes.

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