

Meringue Cookies

Lifeskills: Eggs

Ingredients:

- 2 Egg Whites
- 1/8 Teaspoon of Salt
- 1/8 Teaspoon Cream of Tartar
- 1 Teaspoon of Vanilla
- 3/4 Cup of Sugar
- Gel Food Coloring



Directions:

- Preheat oven to 300 degrees F
- Separate **Egg Whites** from yolk, making sure that there is no yolk at all in the white.
- In your KitchenAid Mixer, beat **Egg Whites, Salt, Cream of Tartar, and Vanilla** until you see *Firm Peaks*.
- Gradually add sugar and mix.
- Fold in 2 drops of your group's chosen **Gel Food Coloring**
- Drop by teaspoonfuls on a parchment paper covered pan.
- Bake 300 degrees for 25 minutes. They should only be lightly browned.