

# Meringue Cookies

12



## Ingredients

6 Eggs

1/2 Teaspoon Cream of Tartar

3/4 Cup Sugar

1/2 Teaspoon Salt

Sprinkles of your choice

Parchement Paper

## Instructions

Preheat oven to 250°F.

Line a baking sheet with parchment paper and cover with sprinkles.

Crack and separate all egg whites and yolks by transferring the yolk back and forth from shells until all whites have fallen out (be careful not to transfer too many times so the yolk doesn't get punctured and fall into the whites).

Beat egg whites on medium-low speed until foamy. Note: There cannot be any yolk in the egg whites or they will not form stiff peaks!

Add cream of tartar and continue to beat on medium-low until soft, bubbly peaks form.

Next, turn the mixers to high and add the sugar a couple tablespoons at a time. The texture should be glossy and tacky, with peaks that stand straight up.

Place meringue into piping bag and pipe generous dots of meringue approximately 1 inch apart onto baking sheet lined with sprinkles.

Bake for about 2 hours, then turn the oven off and crack the oven door to let them cool completely inside the oven for at least an hour. They should be completely dry with no chewiness inside.

When they are done, the meringues should peel off the parchment paper easily. Enjoy!

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