



Meringue Cookies

BY ASHLEY ZAGARUYKA

You will need:

- 6 egg whites
- 1/2 tsp cream of tartar
- 1 1/2 cup granulated sugar
- 2 pinches of salt
- 1 tsp of desired flavored extract (get creative!)
- food coloring (red for strawberry flavor, blue for blueberry, etc.)

Directions:

In electric mixer with whisk attachment, beat egg whites on medium speed until opaque. Add Cream of Tartar and salt. Slowly add sugar a tablespoon at a time and gradually increase speed. Once all sugar is added, beat on high speed until stiff peaks form. Gently fold in flavoring and food coloring. Using a piping bag and desired decorating tip, pipe 2-inch meringue circles on parchment-lined baking sheets. Bake at 215 degrees for 1 hour and 45 minutes. Store in airtight bag or container.