



Festive Meringue Cookies

These confections are light, airy, delicious and low-fat!

Servings: 6 dozen or 12

4 egg whites, at room temperature
1/2 teaspoon Cream of Tartar
1 cup sugar
1 teaspoon Pure Vanilla Extract
25 to 30 drops Assorted NEON! Food Colors and Egg Dye
1 cup mini chocolate chips (optional)

Preheat oven to 225°F.

Beat egg whites in large bowl with electric mixer on medium speed until frothy. (If using a freestanding mixer, use wire whisk attachment.) Add cream of tartar; beat until soft peaks form. Increase speed to medium-high. Add sugar, 1 tablespoon at a time, beating until sugar is dissolved and stiff peaks form. Beat in extract and food color until well blended. Gently stir in chips, if desired.

Drop by rounded measuring teaspoonfuls about 1 inch apart onto 2 large foil-lined baking sheets sprayed with no stick cooking spray.

Bake both sheets of meringues at the same time 45 minutes. Turn oven off. Let meringues stand in oven 1 hour or until completely cooled.



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