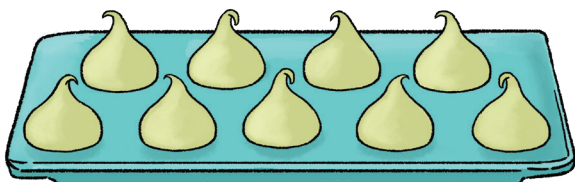


Matcha Meringues

Prepare sweet Italian meringue cookies flavored with *matcha*, a Japanese green tea powder.



Yield: 2 dozen

Ingredients



2 eggs



$\frac{1}{4}$ tsp vanilla



pinch of kosher salt



pinch of cream of tartar



2 tsp matcha powder



8 Tbsp sugar

Tools



baking sheet



parchment paper



large bowl



measuring spoons



electric mixer



large plastic bag



scissors

Steps

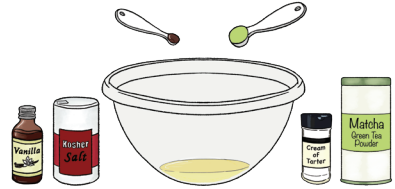
Before you begin: Preheat oven to 200°F. Line baking sheet with parchment paper.
For successful meringues, ensure mixing bowls are very clean.

1



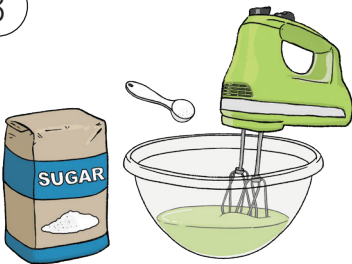
Carefully, separate eggs. Add egg whites to large bowl. (Tip: Make sure no yolk is present!) Set yolks aside for another use.

2



Add vanilla, salt, cream of tartar, and matcha powder to egg whites.

3



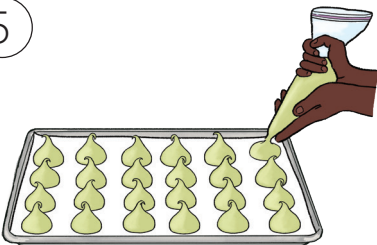
Beat on medium speed until foamy, about 2 minutes. Gradually add sugar, 1 Tbsp at a time. Wait 30 seconds after adding each spoonful.

4



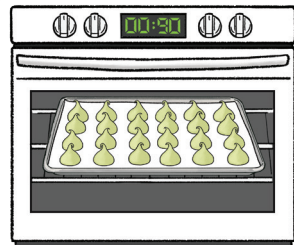
Beat until stiff peaks form. The egg whites will hold their shape and form a point like a mountain.

5



Add mixture to large plastic bag. Snip a small hole in the corner and pipe 1 ½-inch rounds onto baking sheets.

6



Bake 1 ½ hours, until outsides are firm and dry. Cool 10 minutes.
TASTE & SHARE!