

Meringue Kisses



PREPARATION TIME
20 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
fresh strawberries



MONEY
Cook's
SAVER

Don't throw out the egg whites when the recipe calls only for the yolks. The whites will freeze beautifully and whip up to perfect peaks when they have been defrosted and beaten with an electric mixer.

SHOPPING LIST

- cream of tartar

ON HAND

- eggs • salt
- vanilla • sugar

INGREDIENTS

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/4 teaspoon vanilla extract
- 3/4 cup sugar

MAKES **24** KISSES

COOK'N
Express

• Before beating the egg whites, make sure there are no traces of yolk—even the smallest amount will affect the results. Remove any traces of yolk with the edge of a paper towel.

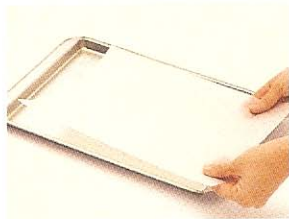
Make Ahead

These delicious morsels will keep for up to a month if sealed in an airtight container.

♦ VARIATION

To make chocolate kisses, fold 1/2 cup miniature chocolate chips into the beaten egg whites in step 3.

- 1** Preheat oven to 300°F. Line a baking sheet with parchment paper.



- 2** Beat egg whites in a large bowl with an electric mixer set on medium speed until foamy. Add cream of tartar, salt and vanilla, beating until soft peaks form.

- 3** Beat on high speed, adding sugar gradually, until stiff peaks form. Drop by spoonfuls 2 inches apart onto prepared baking sheet.



- 4** Bake for 20 minutes or until light brown and set. Cool on baking sheet for 2 minutes. Remove to wire rack to cool completely.