

## Meringue Kisses

### Ingredients:

- 2 egg whites
- $\frac{1}{4}$  teaspoon cream of tartar
- $\frac{1}{2}$  cup sugar
- Variation Ingredients\* (optional)

### Directions:

- In small mixer bowl, beat egg whites with cream of tartar at high speed until foamy.
- Add sugar, 2 tablespoons at a time, beating constantly until sugar is dissolved and whites are glossy and stand in stiff peaks. If desired, beat or fold in Variation Ingredients.
- Drop meringue by rounded teaspoonfuls or pipe through pastry tube 1 inch apart onto greased or waxed paper-lined cookie sheets.
- Bake in preheated 225° oven until firm, about 1 hour. Turn off oven. Let cookies stand in oven with door closed until cool, dry and crisp, at least 1 additional hour.
- Store in tightly-sealed container.

### Notes:

**\*Variation Ingredients:** Amounts listed are for one batch of cookies. To make two variations at a time, divide meringue mixture equally between two bowls. Beat or fold into each bowl *half* of the amounts listed for each variation.

**Chocolate:** Beat in  $\frac{1}{4}$  cup unsweetened cocoa and 1 teaspoon vanilla.

**Citrus:** Beat in 1 tablespoon grated orange peel,  $\frac{1}{4}$  teaspoon lemon extract and a few drops yellow food coloring.

**Mint:** Beat in  $\frac{1}{4}$  teaspoon mint extract and a few drops green food coloring.

**Rocky Road:** Beat in 1 teaspoon vanilla. Fold in  $\frac{1}{2}$  cup semi-sweet chocolate chips and  $\frac{1}{2}$  cup chopped nuts.

***Cherry-Almond:*** Fold in  $\frac{1}{2}$  cup chopped, drained maraschino cherries and  $\frac{1}{2}$  cup chopped almonds.

Yield: 4 to 5 dozen cookies