

Peppermint Meringue Cookies

Ingredients:

- 4 large egg whites, room temp
- ¼ teaspoon cream of tartar
- ¾ cups sugar
- ½ teaspoon peppermint extract
- Red food gel (not food coloring)
- Large star tip, 2 piping bags, and small paint brush

Ingredients:

1. Preheat the oven to 225°F. Line your baking trays with silicone baking mats or parchment.
2. Whip egg whites and cream of tartar until they are frothy.
3. Add the sugar slowly then increase the speed of the mixer to whip the mixture to stiff peaks.
4. Add in the peppermint extract and whip only for a couple seconds.
5. Fit your piping bag with a large star tip.
6. Fill one piping bag (not fitted with a tip) with the meringue mixture and then cut the tip off.
7. Fit the second bag with the large tip and then use the small paint brush to paint lines inside the bag leaving space between the lines.
8. Take the meringue bag and carefully squeeze it into the red lined bag.
9. Pipe large kisses onto prepared trays.
10. Bake for one hour.
11. (DO NOT OPEN THE OVEN)
12. After the hour, turn off the oven and allow the cookies to remain in the oven for at least another hour.
13. Test the meringue cookies. If they are still chewy, let them dry for longer.

Store meringues in an airtight container on the counter or even the freezer. Containers MUST BE airtight because any condensation/humidity will make them sticky.