

Meringue,
Visit France for the
first time but from
your own kitchen



Ingredients:

3 large farm fresh eggs
(separated, whites brought to
room temperature)
3/4 cup granulated sugar
1/4 teaspoon cream of tartar
1/4 teaspoon vanilla extract
1/4 teaspoon lemon extract
1/8 salt
6 drops Yellow food coloring
(Optional) rainbow sprinkles



Preparation:

Preheat oven to 210 degrees

Line baking sheet with parchment paper and set aside

With the whisk attachment on mixer, whip egg whites on medium speed until bubbles begin to form, add gradually, cream of tartar, salt, vanilla and lemon extract.

Increase speed to medium-high and add sugar slowly as air bubbles increase and soft peaks begin to form.

Increase speed to high until peaks are substantially firm (holds on wire whisk) turn down to medium add any other flavors or food colorings.

Remove from mixer, fold in optional ingredients, small sprinkles

Fill a pastry bag with attached star tip, pipe onto a prepared baking sheet. Bake at 210 degrees for 60+ minutes, depending on the size of your meringues or until thoroughly baked.

(Outside crisp, inside is dry yet chewy).

Turn off oven, place oven mitt to hold the oven door ajar and cool completely. Store in an airtight container makes 2 1/2 dozen.

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