

# Vanilla Meringue Cookies

Time: 3 hours

Servings: 28-30 cookies

Level: Easy

## Ingredients:

- o 2 egg whites, room temperature
- o ¼ teaspoon cream of tartar
- o ¼ cup sugar (can use less too if you want it less sweet)
- o ½ teaspoon vanilla extract
- o pinch of salt

## Directions:

- 1) Preheat oven to 225°.
- 2) Line a rimmed baking sheet with parchment paper.
- 3) Make sure that the **egg whites** are free of any yolk or shells and then place in a clean and dry mixing bowl with whisk attachment.
- 4) Add **cream of tartar**, **vanilla extract**, and pinch of **salt**.
- 5) Start mixer and mix for about 1 minute until frothy.
- 6) Add **sugar** to the bowl and mix for about 2-4 minutes until egg whites form a stiff peak.
- 7) Take a little bit of the mixture and rub it in between your fingers to test whether the sugar has dissolved.
- 8) If not, whip for a few more minutes.
- 9) Prepare a piping bag with a star tip and fill with the meringue mixture.
- 10) Pipe out the stars and place in the oven for 1 hour.
- 11) Turn oven off after 1 hour and let the meringue cookies dry out in the oven for another 2 hours.