

Recipe for *Peppermint Meringues*



Ingredients

- 3 egg whites, room temp
- 1/8 tsp kosher salt
- 1/3 cup sugar
- 1/2 cup powdered sugar
- 1/8 tsp peppermint extract
- 12 drops red food coloring

Directions

Preheat oven to 200°F. Line a baking sheet with parchment paper. Using an electric mixer, beat egg whites and salt on medium-high speed until white and foamy, about 1 minute. With mixer running, gradually add sugar in 3 additions, beating for 2 minutes between each addition. Beat until firm peaks form, about 2 minutes longer. Add powdered sugar and peppermint extract; beat to blend, about 1 minute.

Dot coloring over surface of meringue; do not stir (the coloring will form swirls when piped). Spoon meringue into a pastry bag fitted with a 1/2" tip. (alternatively, spoon into a plastic freezer bag, then cut 1/2" off 1 corner.) Twist top; pipe 1" rounds onto prepared sheet, spacing 1" apart.

Bake meringues until dry, about 2 1/2 hours. Let cool completely, about 1 hour (meringues will crisp as they cool).

DO AHEAD: Can be made 2 days ahead. Store airtight at room temperature between sheets of parchment or waxed paper.

Emily's Favorite!

