

Flavorful Meringues

Light and tasty!

Submitted by: Pam L

Ingredients:

3 egg whites

1 cup sugar

¼ teaspoon cream of tartar

1 teaspoon Goodman's flavor

Food color or sprinkles as desired

Parchment paper

Quantity: Makes about 2 dozen

Preparation:

Heat oven to 225 degrees. Beat egg whites and cream of tartar with an electric mixer on high speed for 5 minutes. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form. Add **Goodman's flavor** and color, if desired. Drop tablespoonfuls onto a cookie sheet lined with parchment paper. Top with sprinkles, if desired. Bake 50 minutes. Turn off oven, open slightly and let meringues stand in the oven for an hour until completely cooled.