

# Jenny's Classic Meringues

There's no place you can buy anything close to these sensational homemade meringues and they are incredibly easy (and cheap) to make. But you must have an electric mixer, preferably a stand mixer, or even a hand-held. I dare you to try and eat just one.

2 egg whites at room temperature

1/4 teaspoon cream of tartar

1/2 cup sugar

1/2 teaspoon vanilla

1. Preheat the oven to 200°.
2. Line a large baking sheet with parchment paper.
3. Beat the egg whites on medium speed until foamy, about 2 minutes.
4. Add cream of tartar and beat another 3 minutes.
5. Slowly add the sugar 1 tbsp. at a time, then beat for 5 minutes or until very stiff and glossy.
6. Add vanilla and beat one more minute.
7. Using 2 spoons, shape into mounds onto the parchment paper.
8. Bake for one hour.
9. Turn the oven off and leave the meringues in the closed oven for another hour.

Do not refrigerate. They will keep for months in a closed container.

\*Makes about 20 - 24 cookies