

Meringues

Ingredients

Egg whites from 4 large eggs, warmed to room temperature
1/2 teaspoon cream of tartar
1 cup sugar (half white granular, half icing sugar)
1/2-1 teaspoon vanilla (which I forgot to put in when I made my cookies)
1/8 teaspoon salt

Directions

Beat egg whites 1 minute on medium speed. Add cream of tartar.
Continue to beat at a medium-high speed. After a few minutes, slowly add sugar and continue beating until you get stiff and glossy peaks.
Gently fold in vanilla
On oven paper, pipe (or spoon) to form roughly 1 inch cookies
Bake at 180-190 F for between 1.5 to 2 hours, depending on size of cookies. Turn off oven without opening door and let cookies cool. (I left mine to cool overnight, and also left the oven light on as suggested by one recipe to extend drying time.)