



INGREDIENTS

- 3 large egg whites, room temperature
- 1/8t cream of tartar (McCormick)
- 1/2c powdered sugar
- 1/4c granulated sugar
- 1/8t salt
- 1/2t peppermint extract (Adams)
- Red food coloring (Adams)

Instructions:

1. Preheat oven to 200 degrees F and line baking sheet with parchment paper.
2. In a clean and dry mixer, beat egg whites on high speed until white and foamy.
3. Add cream of tartar and continue to beat until soft peaks form.
4. Keep the mixer running and gradually add in regular sugar, continuing to beat until firm peaks form.
5. Add in powdered sugar, salt and peppermint extract and beat again for another 2 minutes.
6. Add 10-12 drops of food coloring over your meringue. Do Not Stir.
7. Transfer meringue to a piping bag fitted with a 1/2" circular tip.
(or put into a zip top bag, seal, and cut off a corner)
8. Pipe meringues onto baking sheet about 1" apart.
9. Bake for 2 hours until firm, rotating baking sheets half way through (do not brown)
10. Let cool completely in off oven with door slightly open to become crisp.
11. Store in an airtight container.