

- SKS -

Jam Meringue Cookies

source: Better Homes & Garden, makes 20

- 2 Egg whites
- 1 Tablespoon of fruit jam, room temperature
- 6 drops of red food coloring
- 1/8 Teaspoon of cream of tartar
- 1/3 Cup of superfine sugar or granulated sugar
- 1/3 Cup of sifted powdered sugar

- 1 To prep: pour egg whites into a large, steel or glass bowl (wiped clean) and let stand, covered, for at least 30 minutes. Cover 2 large baking sheets with parchment paper.
- 2 Preheat oven to 300°F. In a small mixing bowl, stir together jam with food coloring. Set aside.
- 3 In a small bowl, combine the superfine sugar and powdered sugar; set aside. Uncover eggs and add cream of tartar. Beat with an electric mixer on medium speed until soft peaks form. Add sugar, 1 tablespoon at a time, beating for 5 to 7 minutes at medium speed until stiff glossy peaks form and sugar is dissolved.
- 4 Use a spatula to gently fold 1/2 cup of the meringue mixture into the bowl of jam; gently fold jam mixture into the remaining meringue.
- 5 Using a pastry bag (or a large spoon), pipe or scoop onto the parchment paper.
- 6 Place baking sheets in oven and turn off oven. Let them dry in the oven, with the door closed, for 1 hour or until dry and crisp but still light in color. Let cool on parchment paper.