

Recipe for Meringue Cookies

Ingredients:

4 egg whites

1 cup sugar

pinch of salt

1/2 cup chopped pecans

1/2 cup chopped dates

- 1. Preheat oven to 200 F and put egg whites and salt in bowl of mixer fitted with a wire whisk.**
- 2. Starting on high, beat for 3 minutes till soft peaks form.**
- 3. With mixer running add 3/4 cup of sugar and continue beating on high for 5 minutes till stiff peaks form. Add remaining 1/4 cup of sugar and beat till glossy.**
- 4. Fold in pecans & dates.**
- 5. Line cookie sheets with parchment paper & spoon cookies onto sheets.**
- 6. Bake 45 min.- 1 hour at 200 F. Do not let cookies color. Remove when stiff but still white.**