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Almond Meringues

Prep Time: 19 mins

Cook Time: 2 h 10 mins

Total Time: 2 h 29 mins

Ingredients

- 3 large egg white(s)
- 1/2 teaspoon almond extract
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/4 cup(s) sugar, granulated
- 1/4 sugar, powdered
- 2 tablespoon nuts, almonds, sliced, crushed

Recipe Tip:

Allow cookies to rest for 8 hours after baking.

Preparation

1. Preheat oven to 225°.
2. Cover a large baking sheet with parchment paper; set aside.
3. Combine first 5 ingredients in a large bowl; beat with a mixer at high speed until foamy. Gradually add sugars, 1 tablespoon at a time, beating until stiff peaks form.
4. Drop egg white mixture by heaping tablespoonfuls onto prepared baking sheet. Sprinkle with almonds. Bake at 225° for 2 hours and 10 minutes. Turn oven off; cool meringues in closed oven at least 8 hours or until dry. Carefully remove meringues from paper. Store in an airtight container.

Yield: 14 servings (serving size: 1 meringue).