

Meringue Shells

Ingredients

- 2 egg whites
- 1/4 tsp cream of tartar
- Dash of salt
- 1/2 tsp vanilla
- 1/2 cup sugar

Instructions

1. Combine egg whites, cream of tartar, salt, and vanilla. Beat until foamy.
2. Gradually add the sugar, 1 Tbsp at a time, beating constantly until very stiff and glossy.
3. Spread on the bottom and sides of a buttered 9 inch pie pan.
4. Bake in a 275° oven for one hour.
5. Cool before filling.

Meringue Shells

2 egg whites

$\frac{1}{4}$ t cream of tartar

Dash salt

$\frac{1}{2}$ t vanilla

$\frac{1}{2}$ C. sugar gradually

Combine egg whites, cream of tartar salt & vanilla, beat until foamy.

Gradually add sugar, a T at a time, beating constantly until very stiff & glossy. Spread on

bottom & sides of buttered 9 inch
pie pan. Bake in 275° oven for
one hour. Cool before filling.