

Candied Cherry Meringue Cookies

Ingredients

- 4 egg whites
- 1 cup sugar
- 1/2 tsp vanilla extract
- 1 cup candied cherries
- 1/2 cup chopped nuts

Instructions

1. Beat egg whites until frothy.
2. Gradually add sugar, 1 tablespoon at a time, beating until glossy and stiff peaks form.
3. Beat in vanilla.
4. Combine cherries and nuts; fold into egg whites.
5. Drop meringues by rounded teaspoonfuls onto greased cookie sheets.
6. Bake at 300° for 30 minutes or until lightly browned.
7. Cool before removing from pan.
8. Yields about 8 dozen.

4 egg whites

1 C sugar

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

1 C candied cherries

$\frac{1}{2}$ C chopped nut

Beat egg whites until
frothy; gradually
add sugar, 1 tablespoon
at a time, beating
until glossy & stiff
peaks form - Beat
in vanilla. Combine
cherries & nuts; fold
into egg whites.

Drop meringues by
rounded teaspoonsfuls

on to greased
Cookie sheets. Bake
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