

RIPE STRAWBERRY KISSES

Makes 12-24 kisses | Bake for 60 minutes | Prep 30 mins active

INGREDIENTS

- 3 egg whites
- 2/3 cup granulated sugar
- 1 tsp Strawberry (Ripe) Flavor
- ¼ tsp cream of tartar
- Dash salt
- 15 drops red food coloring

OPTIONAL: ¼ tsp ground black pepper



DIRECTIONS

1. Preheat oven to 250F.
2. Whip egg whites until very frothy, add cream of tartar.
3. When soft peaks appear, add granulated sugar gradually.
4. Continue whipping until egg whites are silky and no grittiness from sugar remains (about 5 minutes).
5. Gently fold in food coloring, salt, and Strawberry (Ripe) Flavor.
6. Prepare baking sheet with parchment paper, and drop or pipe ping pong ball sized dollops onto tray.
7. Bake at 250F for 60 minutes, remove before browning occurs.
8. Allow to cool.
9. Serve, or store in an airtight container (meringues will soften gradually, best enjoyed right after cooling).