

# PEPPERMINT MERINGUES

## INGREDIENTS:

4 egg whites, room temperature  
⅓ teaspoon fine sea salt  
½ cup granulated sugar  
¾ cup powdered sugar  
4-5 drops LorAnn Peppermint Oil  
3-4 drops LorAnn Pink or Strawberry Liquid Food Coloring  
1 cup dark chocolate candy wafers or semi-sweet chocolate chips, melted

RECIPE TIP: If you prefer a fruity flavor, try substituting in ⅓ teaspoon LorAnn Super Strength Strawberry Flavor or Raspberry Flavor for the Peppermint Oil.



## DIRECTIONS:

1. Preheat oven to 350°F. Line two baking sheets with parchment paper. Fit a pastry bag with an open-star tip and set aside.
2. Using a mixer with a whisk attachment, mix the egg whites and salt on medium speed for 2 minutes. Gradually add the granulated sugar until combined. Add the powdered sugar ¼ cup at a time and continue to mix until incorporated. Increase speed to medium high and mix until stiff peaks form. Mix in the flavoring and food coloring.
3. Transfer half of the mixture to the pastry bag. Pipe 1" to 1-½" star shapes onto the prepared pan leaving about 1 inch of space between cookies. Refill bag and repeat.
4. Place baking sheets in preheated oven and turn the oven off. Leave the meringues in the oven (undisturbed) for 3 hours and up to overnight until crisp and no longer sticky.
5. Dip bottoms of meringues in melted chocolate and place on heavy-weight dipping paper or parchment paper until chocolate is set.

Makes about 3 dozen cookies, depending on size. Store cookies in an airtight container. Can be frozen for longer storage.