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<http://glutenfreenosh.com/2014/04/04/gluten-free-meringues>

## **Gluten-Free Passover Meringues**

*(gluten-free, dairy-free, pareve, Passover)*

By Gluten-Free Nosh

### **Ingredients:**

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/2 cup sugar
- 1/4 teaspoon vanilla extract

### **Method:**

1. Preheat oven to 250 degrees. Line two cookie sheets with parchment paper and set aside.
2. Using a mixer, beat egg whites on high speed until foamy. Add cream of tartar and salt, and beat until stiff. Gradually add sugar and continue beating. Beat in vanilla extract.
3. Put a large star tip on a disposable pastry bag. Fill the bag with the meringue mixture and twist the top to close. Pipe the meringues onto the lined baking sheet.
4. Bake for one hour. Allow meringues to cool and store in an airtight container.

**Yield:** About 24 meringue cookies