



**CAKE CRAFT**

## MERINGUE COOKIES

2 teaspoons Imitation Clear Vanilla Extract or Pure Vanilla Extract (pure will have a little color to it and cause the meringue cookies to be a creamy color rather than pure white)

1/4 cup Cake Craft Meringue Powder

1/2 cup water

1-1/3 cups powdered sugar

Favorite color – Cake Craft Color Gel – if desired

### STEP 1

Preheat oven to 250°F. Prepare cookie pans with parchment paper.

### STEP 2

In large bowl, whip Meringue Powder and water with electric mixer on high speed until soft peaks form. With mixer running, gradually add sugar. Whip until stiff peaks. Add vanilla and color gel (if desired) and whip until well combined, scraping down bottom and sides of bowl as necessary.

### STEP 3

Fill decorator icing bag with meringue. Attach tip 1M and pipe 2 in. diameter circles onto parchment-lined cookie pans, spacing 1 in. apart. Add sprinkles if desired.

### STEP 4

Bake 45-50 minutes or until outsides of meringues feel firm and crisp. Cool completely on pan. Peel cooled meringues from parchment paper.