

Angel Kisses Forgotten Cookies



Ingredients:

2 large egg whites, at room temperature
2/3 cup superfine granulated sugar
1/2 teaspoon cream of tartar
1 teaspoon peppermint extract

Directions:

- 1) Preheat your oven to 350 degrees and line 2 baking sheets with parchment paper.
- 2) In a small mixing bowl, beat the egg whites until they are foamy, about 2-3 minutes.
- 3) Incorporate the cream of tartar and beat until fluffy, 1 minute more.
- 4) With the mixer on, gradually add the sugar.
- 5) Add the peppermint extract and continue beating until all of the sugar is dissolved and the meringue is glossy.
- 6) Spoon the mixture into a piping bag and pipe 1-inch rounds onto the parchment paper.
- 7) Place the baking sheets in the oven and then turn the oven off. Leave the cookies, undisturbed, in the oven until the oven is completely cooled, ideally overnight.
- 8) Serve room temperature and store in an airtight container.