

## Ghoulish Meringue Ghosts

Kids will love these crispy Halloween spooks!

### Ingredients

2 large eggs at room temperature (whites only)  
1/4 teaspoon cream of tartar  
1/2 cup sugar  
1/8 teaspoon LorAnn Super-Strength Flavoring (any non-colored flavor) try peppermint or marshmallow  
Black decorator's gel

### Directions

With an electric mixer, beat egg whites and cream of tartar until soft peaks form. Add flavoring. Add the sugar, 1 tablespoon at a time, beating until stiff peaks form. Spoon meringue into a large decorating bag filled with a large round tip. To shape each ghost, hold bag upright and squeeze out onto a cookie sheet lined with parchment paper. Keeping the tip buried, fill out the base and then build up the body to about 2–3 inches high.

Heat oven to 200°F. Bake for 1 hour or until firm. Turn off the oven but leave meringues inside for several hours to crisp. To make faces, use tiny dabs of color with a tube of black decorator's gel.

**Makes about 2 dozen 2" ghosts or 1 dozen 3" ghosts.**

