



Meringue Cookies made with Meringue Powder

These light, crunchy cookies are simple to make using LorAnn's Meringue Powder.

Ingredients

- 3/4 cup granulated sugar
- 1/2 cup boiling water
- 1/4 cup [LorAnn Meringue Powder](#)
- 1/8 teaspoon LorAnn Super Strength Flavor (any flavor)
- Several drops LorAnn Liquid Food Coloring (for two-toned effect use gel food coloring and see instructions below*)



Directions

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Fit a pastry bag with a large round or fluted tip and set aside*.
2. Dissolve the granulated sugar in the boiling water; allow mixture to cool to room temperature.
3. Add the meringue powder and beat to high peak with an electric mixer.
4. Mix in the LorAnn Super Strength Flavor of choice. Mix in LorAnn Food Coloring by the drop to desired hue, if using.
5. Fill pastry bag with half the mixture. Gently pipe cookies to desired size onto the lined cookie sheet, piping down then lifting straight up as you release pressure on the bag. Refill bag and repeat.
6. Place baking sheets in oven and turn off oven. Leave cookies in the oven, undisturbed, for 3 hours and up to overnight until crisp and no longer sticky.

Yield will vary depending on size of meringue cookie.

*To create the striped, two-toned effect in the picture: Take a small, clean paint brush and swipe the inside of the pastry bag near the tip with 3 to 4 stripes of gel food coloring. Fill pastry bag and pipe.

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