

## WHITE CHOCOLATE CANDY CANE MERINGUES

### DOUGH

*recipe yields: 4 dozen*

<b>3/4 cup</b>	superfine sugar, divided
<b>1 cup</b>	confectioners' sugar
<b>1 tbsp</b>	all-purpose flour
<b>4 pc</b>	egg whites (about 4 ounces), at room temperature
<b>1/2 tsp</b>	cream of tartar
<b>pinch</b>	salt
<b>1/2 tsp</b>	pure vanilla extract
<b>1/4 tsp</b>	peppermint extract

### FINISHING

<b>8 oz</b>	white chocolate chips
<b>1 cup</b>	crushed candy cane

### METHOD

1. Position the oven rack to the upper and lower thirds of the oven and preheat it to 250F degrees. Line two baking sheets with parchment paper or silicone baking mats.
2. Sift together 2 tablespoons of the superfine sugar, the confectioners' sugar, and the flour into a medium bowl. Set aside.
3. In a mixing bowl fitted with the whip attachment, combine the egg whites, cream of tartar and salt. Whip first on medium speed, gradually increasing the speed to high, until the egg whites reach soft peaks. Gradually rain in the remaining superfine sugar. Continue to whip until the meringue is glossy and holds a very stiff peak. Beat in the vanilla and peppermint extracts.
4. Remove the bowl from the mixer. With a large spatula, gently and carefully fold in the remaining sugar mixture by hand in three additions, taking care not to deflate the egg whites.
5. Carefully transfer the meringue to the piping bag. Pipe out the meringue into cookies about 1 1/2 inches in diameter onto the prepared baking sheets.
6. Place both sheets into the oven at once, and immediately turn the oven temperature down to 200 degrees. Bake until the cookies are completely firm and dry, about 1 hour and 45 minutes. Remove from the oven and allow the cookies to cool completely.
7. Melt the chocolate chips on a double boiler or in the microwave on high power in 30 second intervals until smooth, stirring after each interval. Dip the bottoms of the cookies in the melted chocolate then in the crushed candy cane and place them on parchment-lined baking sheets. when the chocolate has cooled and set, remove the cookies from the sheets and store in airtight containers at cool room temperature for up to 2 weeks.

**About the Recipe:** Just a whisper of peppermint flavors the whipped up meringues, topped with white chocolate and a crushed candy cane sprinkle. What a yummy holiday combo!