



Paciencia Cookies Recipe (Filipino Meringue Cookies)

6 tablespoons flour
1/8 teaspoon baking powder
2 egg whites, room temperature
1/2 cup granulated sugar
1/4 teaspoon vanilla extract

Preheat oven to 400 degrees F. Line insulated cookie sheets with parchment paper and set aside.

In a medium size bowl, sift flour and baking powder; set aside.

In a mixing bowl, beat egg whites with a whisk attachment. When they start to foam, add sugar little by little and beat until meringue is glossy with stiff peaks. Fold in flour and vanilla extract.

Fill pastry bag with a round piping tube with meringue batter. Use a small plastic bag with the tip snipped from a corner if desired.

Pipe meringue batter into round mounds the size of a quarter, about one inch, on the parchment-lined cookie sheets. Space the cookies one inch apart. Bake until lightly toasted, 12 to 15 minutes. Cool on the sheet for 10 minutes and transfer to an air-tight jar.

Yield: about 50 cookies

Adapted from: <http://blog.junbelen.com/2012/09/26/how-to-make-paciencia-cookies-filipino-meringue-cookies/>

Note: *Recipe adapted from Enriqueta David-Perez's Recipe of the Philippines, makes 48 larger cookies*

About this recipe: Meringues seem to melt in your mouth. This cookie seems so easy but in its simplicity hides the true treasure of a great cookie. Crisp tantalizing flavors that carry you away like a heavenly cloud. Enjoy your angelic voyage!