



Magical Meringue Kisses

Easy and fun recipe for the whole family to make

3 large egg whites, room temperature

1/2 teaspoon vanilla extract

1/4 teaspoon cream of tartar

Pinch of kosher salt

3/4 cup granulated sugar

1. Preheat the oven to 225°F. Line 2 rimmed baking sheets with parchment paper and set aside.
2. Place the egg whites in the bowl of a stand mixer or in a clean glass bowl if using a handheld electric mixer. Whisk on medium speed until frothy, about 2 minutes, then add the vanilla, cream of tartar and salt and mix for 1 minute longer.
3. Raise the speed to high and slowly add the sugar, one spoonful at a time, while whisking on high speed until the mixture is shiny white, creamy, and stiff. This should take about 4 minutes on high speed. You will know the meringue mixture is just right when stiff, pointy peaks are created when the whisk is lifted. (If the mixture is foamy and breaks apart, you may have over whisked and need to start over again!)

4. Fill a piping bag fitted with a small tip and the meringue mixture. Pipe small rounds, about 1 inch wide and 1 inch high, onto the prepared baking sheets, spacing them about 1 inch apart. If you don't have a piping bag, you can use 2 teaspoons to form small mounds.
5. Bake in the oven for 75 minutes. When the meringues are done, they should be white and glossy and have a little sponginess to them. They will harden as they cool. Makes 30–40 cookies

Recipe by: Kim Kushner: *I Heart Kosher* book

Kim Kushner's Notes: Make-Ahead Tip: Magical meringue kisses can be made up to 5 days in advance and stored in an airtight container (I prefer glass because the meringues won't get soggy).

Can I Freeze It? The cookies can be frozen (with parchment squares in between each cookie to avoid sticking) but will end up more crunchy rather than gooey. Thaw on the counter for an hour before serving. They can be stored and frozen in an airtight container for up to 1 month.

To Add Colors: To turn the meringue kisses pink (or any color you choose), add a few drops of food coloring toward the end of the whisking process.

Note: These recipes have been reprinted from [I Heart Kosher by Kim Kushner](https://www.simonandschuster.com/books/I-Heart-Kosher/Kim-Kushner/9781681884196), <https://www.simonandschuster.com/books/I-Heart-Kosher/Kim-Kushner/9781681884196>) published by Simon and Schuster. <https://forward.com/food/419265/celebrate-valentines-day-with-these-kim-kushner-recipes/>

About the Recipe: These meringue cookies use only a few ingredients and are very easy to mix up. We think the real magic of this recipe is that the kids can easily have fun making the shapes, colors, and baking them. Of course, the fun is taking pictures of them too. It's a recipe that brings the whole family together and helps to make memories.