

Peppermint Meringue Cookies

This is a fun holiday treat. Careful with the peppermint extract. A little goes a long way. Enjoy making these with family or friends.

xoxo,
Kristin

1) Preheat oven to 200F degrees. Cut a 10 in. pieces of parchment paper. Using a pencil, draw fifteen 2 3/4 in circles. Turn paper over and place on a large sheet pan. In a bowl, beat egg whites on high speed of electric hand mixer until very foamy, about 20 seconds. Add cornstarch and vinegar, continue to beat until soft peaks form, about 1 minute.

2) While continuously beating on high speed, gradually add sugar in a very slow steady stream. Add peppermint extract and food coloring. Continue beating on high speed 3-4 minutes or until sugar is dissolved, mixture is glossy and stiff peaks form.

3) In a piping bag attach a star tip, (this can also be done in a ziplock bag as well) fill with meringue mixture. Pipe circles of meringue 3/4 in high onto circles on parchment paper. Bake 1 hour- 1 hour, 30 minutes or until meringues are dry. Turn oven off, leaving meringues in oven, let stand 1 hour or overnight.

4) Place chocolate morsels and coconut oil in a microwave safe bowl uncovered and microwave for 2-3 minutes, stirring after each 30 second interval until melted and smooth. Dip bottoms of meringues in melted chocolate, allowing excess to drip off. Return to parchment paper to set (about 30 minutes). Store in an air tight container up to 7 days.

Recipe from Pampered Chef, makes 15 cookies.