

Individual Meringue Nests

Makes 8 individual servings

Prep: 25 minutes + standing

Bake: 45 minutes + cooling

Ingredients

- 3 egg whites-room temperature
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{3}{4}$ cup sugar
- Fresh fruit of your choice (I put sugared cranberries)

Directions

1. Place egg whites in large bowl. Beat egg whites, vanilla, cream of tartar on medium speed until soft peaks form. Gradually beat in sugar on high until stiff peaks form.

Line a baking sheet with parchment paper. Fill pastry bag fitted with star shaped tip and pipe eight rounds (size of a glass rim). About 3 $\frac{1}{2}$ inches.

Bake at 275F for 45-50 minutes or until set and dry. Turn oven off AND DO NOT OPEN DOOR; leave meringues in oven for 1 hour.

Remove and allow to cool, once cool fill with cream , fruit or any toppings .

You could drizzle with melted chocolate. Your choices are endless.