

Meringue

Light and sweet homemade meringue topping for pies

Yield:

meringue for one 9-inch pie

Ingredients:

3 egg whites

1/2 teaspoon vanilla

1/4 teaspoon cream of tartar OR white vinegar

6 Tablespoons sugar

Instructions:

1. Beat egg whites with vanilla and cream of tartar (OR white vinegar) until soft peaks form.
2. Gradually add sugar, beating until stiff and glossy peaks form and all sugar is dissolved.
3. Spread meringue over pie and bake at 350 degrees for 12-15 minutes, until meringue is lightly browned.