

Lavender Meringue Cookies

— Ingredients —

- 1 cup sugar
- 2 teaspoons dried lavender
- 1/8 teaspoon salt
- 4 egg whites, room temperature
- 1/2 teaspoon cream of tartar
- 6 drops purple food coloring



Photo by HGTV

— Directions —

1. Combine sugar and lavender in food processor until lavender is reduced to dust.
2. In stand mixer with whisk attachment, beat egg whites and cream of tartar until soft peaks form.
3. Add sugar/lavender slowly and continue to beat until stiff peaks form.
4. Add food coloring and continue to beat until color is even.
5. Spoon meringue into a large Ziploc bag.
6. Cut a small hole in one corner of the bag and pipe meringue into dollops onto baking sheets sprayed with non-stick cooking spray.
7. Bake 45 minutes at 225 degrees. Turn off oven and allow to cool completely before removing cookies.

— Recipe Credit —