

AIRY GHOST COOKIES



Prep Time: **4-6 Hours**

Serving Size: **50 Cookies**

Ingredients:

- 4 Egg Whites at Room Temperature
- 1/2 Tsp Cream of Tartar
- 1/8 Tsp Salt
- 1 Cup Granulated Sugar
- 1 Tsp Vanilla Extract



Preparation:

1. Separate 4 large eggs. Keep the whites and save the yolks for another recipe.
2. Set the egg whites on the counter for a couple of hours to come to room temperature.
3. Once eggs are at room temp, preheat oven to 222°F (105°C) and line a large cookie sheet with parchment paper.
4. Place egg whites, cream of tartar and salt in a large bowl or stand mixer bowl
5. Use a hand mixer or Stand mixer with the whisk attachment and mix on low speed until mixture becomes frothy
6. Increase your speed to high and slowly add in the sugar 1 tablespoon at a time. Be sure to stir after each tablespoon of sugar is added until fully dissolved before adding the next.
7. Once all sugar has been added, beat on high until it is thick and shiny. You should see stiff peaks when you lift the whisk out of the mixture.
8. Stir in the vanilla extract or extract of choice.
9. Take a large Ziploc bag and spoon the meringue into the bag.
10. Cut a small hole in one corner of the bag and begin piping the meringue onto the prepared baking sheet making sure to use a circular motion and make each cookie the same size. Don't worry about leaving a lot of space between each cookie as these will not spread when baking. You should have about 50 cookies.
11. Bake for 1 hour. Turn off your oven and do not open the door. Leaving the oven closed, allow the cookies to cool completely in the oven for about 1-2 hours. This helps them to dry out which makes them light and airy.
12. Once the cookies are cool and dry, remove them from the oven.



Preparation (continued):

13. Melt 1 tablespoon of chocolate chips in the microwave.
14. Using a toothpick, make dots for eyes and lines for the mouths of our little ghost friends.
15. Transfer to a serving platter and enjoy! Store at room temperature in an airtight container. Keep away from any moisture as this will soften the cookies and affect the taste.

Tips:

- Make sure all of your utensils (bowls, whisk, spoons) are completely dry or else the cookies won't come out right.
- Save your egg yolks for another recipe, or mix them into another egg for breakfast the next day!
- Meringue cookies become sticky and won't be airy in humid climates. This recipe works best for colder months when humidity is not an issue. We have made them in the summer and they still taste fine, but the texture was sticky and off.
- Peppermint would be a great flavor for the holidays and adding a tiny bit of food coloring would make for a fun change up. Color them purple or green to make ghouls! Rainbow ghosts would be super cute as well!
- Make sure you store them in an air tight container so that they stay crisp. We find that they still taste good after a few days, but they usually don't last that long!