

Good Meringue

Savannah · 29/09/2024



Prep Time

8

Difficult

Easy

Servings

N/A

Description

A nice basic meringue recipe Egg whites beaten with cream of tartar then sugar until those famous stiff peaks form golly thats good meringue

Ingredients

— - 3 egg whites - ¼ teaspoon cream of tartar - ¾ cup white sugar

Instructions

1. Beat egg whites and cream of tartar in a large bowl with an electric mixer until foamy. Gradually add sugar
2. beating until stiff peaks form. Editor's Note: This recipe is for raw meringue and must be baked before consuming. Use it in your favorite recipe and bake as directed.