



# Coconut Meringues

## INGREDIENTS:

4 large egg whites at room temperature  
1/2 teaspoon cream of tartar  
1 cup sugar  
1 teaspoon coconut extract  
fun sprinkles

## DIRECTIONS:

Preheat oven to 225F and line a large cookie sheet with parchment paper. Set aside.

Combine egg whites, cream of tartar, and salt in a large bowl.

Use an electric mixer and mix on low speed until mixture becomes foamy.

Increase speed to high, and gradually add sugar, about 1 Tablespoon at a time, mixing after each addition until sugar is dissolved (about 15-20 seconds between each addition).

Beat until mixture is thick, shiny, and has increased in volume. Mixture should have stiff peaks and sugar should be completely dissolved.

Add coconut extract and mix until combined.

Fit a piping tip (I used a large star tip) into a piping bag or a large zip-top bag, and pipe meringues on parchment paper (close- they do not expand). Sprinkle with confetti sprinkles or silver balls.

Bake on 225F for 1 hour. Turn off the oven once the baking time is over, and do not open the oven. Leave the oven door closed and allow cookies to cool completely in the oven (1-2 hours) before removing.