



FARMERS MARKET

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Peppermint Meringue Kisses

Makes about 3 dozen

Ingredients

1 cup (4 oz.) – confectioners' sugar
2 large egg whites
1/8 tsp. pure peppermint extract
1/3 cup peppermint hard candies, finely chopped

Position a rack in the center of the oven, and heat the oven to 175°. Line a large cookie sheet with parchment (don't use a nonstick baking mat). Sift the confectioners' sugar twice to remove all lumps and divide into two fairly equal portions.

Put the egg whites in a medium bowl. Beat with an electric mixer on medium speed until foamy. Increase the speed to medium high and beat until the whites hold soft peaks. Continue beating while gradually adding one portion of confectioners' sugar. Beat until firm, glossy peaks form. Add the peppermint extract and mix briefly. Sift the remaining confectioners' sugar over the meringue and gently fold in with a rubber spatula until blended.

Scoop the meringue into a large pastry bag fitted with a large star tip. Pipe kisses (about 1 ¼ inches wide and 1 inch high) spaced about 1 inch apart onto the prepared cookie sheet. Sprinkle the finely chopped peppermint candies over the kisses.

Bake until dry and crisp, about 3 hours. Turn off the oven and leave the door shut; let the meringues cool in the oven for 1 hour. Serve immediately or store in an airtight container at room temperature for up to 1 week.

Credit: finecooking.com