

TOFFEE MERINGUE DROPS

Fluffy little cloud cookies

INGREDIENTS

- 3 Egg whites
- 1/8 TSP cream of tartar
- 1/2 Cup sugar
- 1/2 Cup finely chopped
toasted pecans
- 1/2 Cup English toffee bits

DIRECTIONS

1. Preheat oven to 250 F. Line cookie sheets with parchment paper.
2. In large bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Add sugar 1 table spoon at a time while beating on high for about 6 minutes until soft, glossy peaks form and sugar is dissolved
3. Gently fold in nuts and toffee bits. Drop by tablespoon onto sheets 2" apart.
4. Bake 25 – 30 minutes until set and dry. Turn off oven and leave cookie within for 1 hour to finish drying. Remove from oven, cool on wire racks. Store in air tight container

Makes 2 dozen



From the kitchen of TCF

