

Tammy's Best Meringue Yet

1/4 CUP SUGAR

1/2 TSP. CREAM OF TARTAR

2 TSP. CORN STARCH

4 LARGE EGG WHITES (ROOM TEMP.)

Combine sugar, cream of tartar, and cornstarch in small bowl, mix well.

In a mixing bowl, add egg whites, mix on high until whites are frothy. Add 1 tbsp of dry mixture and wait until whites look foamy again. Finish adding dry ingredients 1 tbsp. at a time. Beat until glossy and a peak forms a straight up point when pulling whisk up. Check every 30 seconds & **DO NOT OVER BEAT.**

If using for pie, meringue should be placed on a **HOT** filling to help egg whites cook near filling. The corn starch should soak up remaining moisture from whites and your meringue shouldn't weep.

Bake in oven at 325 degrees for 25 minutes. Meringue should bake a minimum of 20 minutes to cook egg whites.

"This is better than my old favorite way (using powdered sugar). It results in a shiny meringue that still looks glossy after baking." - Tammy