



## GLUTEN-FREE MERINGUE KISSES

Yield: 48 Meringues

<u>Ingredients</u>	<u>Lbs.</u>	<u>Ozs.</u>	<u>Method</u>
Frozen (thawed), refrigerated liquid, or reconstituted dried egg whites*	--	4.7	Using 3-speed mixer at third speed, mix until stiff.
Confectioner's sugar	--	8	On first speed, fold in 2 oz. at a time.
<b>Total approx. wt.</b>	--	12.7 oz.	

\*.6 oz. dried egg white mixed with 4.1 oz. water

**Instructions:** Place in pastry bag. Pipe 1 tablespoon portions onto parchment-lined cookie sheets. Bake at 225°F for 45 minutes.

*Mocha:* Blend 1.5 oz. cocoa powder and .1 oz. espresso powder. Fold into meringue batter. Fold in 2 teaspoons vanilla extract. Proceed as directed.

*Peppermint:* Fold in 1/2 teaspoon gluten-free mint extract and 2 to 4 drops green or red food coloring into meringue batter. Proceed as directed.

*Lemon:* Fold in 1/2 teaspoon gluten-free lemon extract and .3 oz. finely grated lemon zest into meringue batter. Proceed as directed.

*Coconut:* Fold in 10 oz. shredded sweetened coconut, 3/4 teaspoon gluten-free lemon extract, and .3 oz. finely grated lemon zest into meringue batter. Drop by tablespoons, proceeding as above.