

**Christmas meringue**  
**Karácsony Habcsók**

4 egg whites

1 tsp vanilla extract

½ tsp Cream of Tartar

6 drops food coloring

1 1/3 cup sugar

Decoration of choice

Preheat oven to 275°. Line a cookie sheet with brown wrapping paper. Beat egg whites till hard peaks form, using your mixer's highest setting and it's smallest bowl. Add ½ tsp. Cream of Tartar, 1 tsp. Of vanilla extract, and drops of food coloring (if desired). Mix well. Add sugar gradually and beat at high speed till hard and shiny peaks form. Use decorating press with largest design. To make circles, press decorator evenly and continuously three times around. Then add decoration of choice (if desired). Bake for 1 hour at 275° then turn oven off. Leave meringue in oven for at least two hours to dry, or overnight if it is prepared in the evening.

Makes 18-20

Kathy Kekedy- A Taste of Hungary