

— AMERICA'S —
TEST KITCHEN



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Meringue Cookies

MAKES 48 SMALL COOKIES

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Makes 48 small cookies

Meringues may be a little soft immediately after being removed from the oven but will stiffen as they cool. To minimize stickiness on humid or rainy days, allow the meringues to cool in a turned-off oven for an additional hour (for a total of 2) without opening the door, then transfer them immediately to airtight containers and seal. Cooled cookies can be kept in an airtight container for up to 2 weeks.

- ¾ cup (5¼ ounces) sugar**
- 2 teaspoons cornstarch**
- 4 large egg whites**
- ¾ teaspoon vanilla extract**
- ⅛ teaspoon salt**

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 225 degrees. Line 2 baking sheets with parchment paper. Combine sugar and cornstarch in small bowl.

2. In stand mixer fitted with whisk attachment, beat egg whites, vanilla, and salt at high speed until very soft peaks start to form (peaks should slowly lose their shape when whisk is removed), 30 to 45 seconds. With mixer running at medium speed, slowly add sugar mixture in steady stream down side of mixer bowl (process should take about 30 seconds). Stop mixer and scrape down sides and bottom of bowl with rubber spatula. Return mixer to high speed and beat until glossy, stiff peaks have formed, 30 to 45 seconds.

3. Working quickly, place meringue in pastry bag fitted with ½-inch plain tip or large zipper-lock bag with ½ inch of corner cut off. Pipe

meringues into 1¼-inch-wide mounds about 1 inch high on baking sheets, 6 rows of 4 meringues on each sheet. Bake 1 hour, rotating pans front to back and top to bottom halfway through baking. Turn off oven and allow meringues to cool in oven at least 1 hour. Remove from oven and let cool to room temperature before serving, about 10 minutes.

Variations

CHOCOLATE MERINGUE COOKIES

Follow recipe for Meringue Cookies, gently folding 2 ounces finely chopped bittersweet chocolate into meringue mixture at end of step 2.

TOASTED ALMOND MERINGUE COOKIES

Follow recipe for Meringue Cookies, substituting ½ teaspoon almond extract for vanilla extract. In step 3, sprinkle meringues with ⅓ cup coarsely chopped toasted almonds and 1 teaspoon coarse sea salt, such as Malden (optional) before baking.

ORANGE MERINGUE COOKIES

Follow recipe for Meringue Cookies, stirring 1 teaspoon finely grated orange zest into sugar mixture in step 1.

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