



Megan, Jessica, Heather and Steph

Meringue

Patricia Cooper

3 large eggs, separated
¼ tsp. cream of tartar

6 Tbsp. sugar

After separating eggs, let whites sit at least 30 minutes or until room temperature. Beat egg whites and cream of tartar together in deep, clean bowl with mixer on medium-high speed until foamy and soft peaks form. Gradually add sugar, a few spoonfuls at a time, beating constantly. Beat until stiff peaks form. Make sure sugar is thoroughly dissolved.

Spoon over hot filling, making sure to seal edges well. Bake at 350° for 15 minutes or until peaks are browned.