## Meringue Bones

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## **Ingredients:**

3 egg whites (use those yolks and make a Key Lime pie) 1/4 tsp cream of tartar Pinch of salt 2/3 cup suar 1 tsp vanilla

## **Directions:**

- \*Preheat oven to 225 degrees. Cover 2 cookie sheets with parchment paper.
- \*Beat egg whites with cream of tartar and salt until foamy.
- \*Gradually add sugar, beating until glossy and firm. Beat in vanilla.
- \*Spoon into piping bag or into a gallon sized bag and cup off tip.
- \*Pipe into 3 inch bones, one long line with "bone" shapes on either end (see picture above).
- \*Bake about an hour. Watch them towards the end, don't let them brown.
- \*Shut off oven and let sit inside for an hour.
- \*Remove carefully, DON'T BREAK YOUR BONES!