

## Meringue Bones

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### Ingredients:

3 egg whites (use those yolks and make a Key Lime pie)

¼ tsp cream of tartar

Pinch of salt

2/3 cup sugar

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 cut 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!