Meringues are as simple as they are sweet. This magical dessert made with eggs has hit the food scene in new ways with new flavor combinations, fun whimsical colors and over-the-top formations. Get inspired to create meringue-based treats – from homemade Easter chicks to cookie kisses to beautiful spring desserts.

Take time to make your kitchen meringue-ready – don’t worry, it’s easier than you think! You’ll need:
- A chilled mixing bowl. Your bowl should be spotless with no oil residue!
- A hand mixer or stand mixer with whisk attachment.
- A pastry bag fitted with large fluted or plain tip.
  (TIP: If you don’t have a pastry bag, fill a Ziploc bag and snip off a corner to DIY!)

Add color and flavor
Get creative by adding pastel food coloring or flavor extracts (as noted above) to your egg whites or sprinkle the finished product with rainbow jimmies. Try different shapes by piping into kisses, lines, circles or even ‘nests’ to hold little candies.

For fluffier meringues...
Consider letting your egg whites sit for 30 minutes before beating. And don’t forget to save your yolks to use as an egg wash in another recipe!

Ingredients
- 4 large egg whites, room temperature
- 1/2 tsp. cream of tartar
- 1 3/4 cups powdered sugar, sifted
- Flavoring of your choice (i.e. vanilla, almond extract, peppermint, etc.)

Recipe
- HEAT oven to 225° F.
- BEAT egg whites and cream of tartar in mixer bowl on high speed until foamy.
- Beating constantly, ADD sugar, 2 tbsp. at a time, and flavoring until the whites are glossy and stand in stiff peaks.
- SPOON into pastry bag fitted with large fluted or plain tip.
- PIPE meringue onto baking sheets lined with parchment paper or aluminum foil.
- BAKE in 225° F oven until firm, about 1 hour. Turn off oven.
- LET DRY in oven, with door closed, until cool and crisp, at least one hour.

Visit incredibleegg.org/challenge for inspiration.