# Sugarplum Puffs

## Ingredients

- 1 1/2 cups sugar
- 1/4 tsp cream of tartar
- 6 egg whites
- 1 1/2 tsp vanilla extract
- Red liquid food coloring (to tint bright pink)
- Green liquid food coloring (to tint pale green)

## Instructions

1. Sift 1 1/2 cups sugar with 1/4 tsp cream of tartar.
2. In a large bowl, beat 6 egg whites on high speed until stiff but not dry.
3. Sprinkle in the sugar mixture 1 Tbsp at a time and beat until stiff peaks form. Then beat in 1 1/2 tsp vanilla extract.
4. Place about 1/4 of the mixture in a small bowl and add enough drops of red liquid color to tint bright pink. In a second bowl, tint another 1/4 pale green. Leave the remaining mixture white.
5. With a #20 scoop, drop round puffs of meringue onto a large foil-covered cookie sheet about 1" apart.
6. Decorate before baking.
7. Bake at 300F for 2 hours, then cool on rack before removing foil. Store 3 weeks in an airtight container. Makes 24.

Sugarplum Puffs (24) 200°F

1. sift 1 1/2 c sugar with 1/4 tsp cream of tartar
2. lg bowl - high speed - beat 6 egg whites until stiff (not dry) & sprinkle in sugar mixture 1 tbs at a time & beat till stiff peaks. then beat in 1 1/2 tsps vanilla extract
3. pipe about 1/4 of mixture in small bowl - add enough drops liquid

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red color to suit bright pink (A) in
a second bowl tint another ½ pale
green + leave remainder white

4. with #20 scoop drop round puffs
of merange on a lg foil covered
cookie sheet. about 1" apart.

decorate before bake.

5. Bake 2 hrs. then cool on racks.
before removing foil. Store 3 weeks
before removing from tightly covered containers.

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