

Orange Meringues

Note from Cheri:

Our friend Alanna Webb, editor of the fabulous poetry site LoveStories.com, gave us this terrific recipe for orange meringue cookies, a perfect Halloween treat. Instead of dropping the cooking in circles, you could free-form ghost shapes with the meringue.



3 egg whites
3/4 C sugar
1/8 tsp. salt
1/8 tsp. cream of tartar
1/2 (3 oz.) pkg. orange gelatin

Optional

4-6 oz. of chocolate chips and/or
chopped nuts



Makes about 2 dozen cookies

Preheat oven to 475°. Cover 2 baking sheets with foil.

Beat egg whites until foamy. Add salt and cream of tartar. Mix the orange gelatin and sugar together, then add the mixture to the egg whites gradually, a tablespoon at a time, while beating. Beat to stiff peaks. Carefully fold in the chocolate chips and nuts, if desired. Drop batter by teaspoonfuls onto the prepared baking sheets. Place the baking sheets into the hot oven quickly, then close the oven door, and turn the oven off. Leave the cookies in the oven overnight (8 hours). Store in an airtight container.

Recipe courtesy www.FabulousFoods.com