

Nana's Easy Raspberry Meringues Recipe

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#meringues>



This is one of our family favorites.
Always light and super tasty.

Ingredients:

- 3 Egg Whites
- 1/8 tsp. Salt
- 1 tsp. Vinegar
- 1 small box Raspberry Jell-O Mix (do not use sugar-free) You can use different flavors/colors of jello such as lime, orange, grape etc.
- 3/4 cup Sugar
- 1 cup Mini Chocolate Chips (optional)

Also, you will need brown paper or parchment paper and an electric mixer with whisk attachment

Directions:

- Beat Egg Whites with salt until foamy.
- Add Sugar gradually and then Jello.
- Beat until very stiff (with electric mixer using whisk attachment).

- Mix in Vinegar.
- Fold in Chocolate Chips.
- Drop by teaspoonful onto ungreased cookie sheet covered with Brown Paper or Parchment Paper.
- You can crowd these together to fit on two baking sheets so they can bake at the same time.
- Bake at 250 degrees for 25 minutes.
- Turn **oven off**. Leave cookies in the oven for 20 minutes longer. They can be left in the oven overnight to continue drying out.

Weather Note—for best results, do not bake on a rainy day as the humidity will affect the setting up of the meringue.