

Ginger Snap Meringues

36 cookies • 90 minutes

Ingredients

150g egg whites

1/8 teaspoon cream of tartar

250g granulated sugar

1/4 teaspoon vanilla extract

A pinch of sea salt

150g ginger snaps, home made or store bought

Instructions

Heat an oven to 275°

1. In the bowl of a stand mixer with the whisk attachment, whisk your eggs and cream of tartar on medium speed. When the eggs look foamy, start to add the sugar with the mixer running. Add 1 tablespoon at a time letting it fully incorporate between each spoonful. Beat for 30 seconds to 1 minute between each spoon of sugar.

2. After all the sugar is added and the mixture looks glossy, smooth, and stiff, add a pinch of sea salt and the vanilla extract. Mix for a minute more to incorporate.

3. Place the ginger snaps in a plastic bag and crush until you have fine crumbs.

4. Sprinkle 3/4 of the ginger snap crumbs into the bowl and use a rubber spatula to fold them into the meringue. Fold 3 times and stop! They won't be fully incorporated and that is fine. You do not want to deflate your meringue.

5. Use two spoons to scoop tablespoon size dollops onto a sheet tray. Use the remaining crumbs to sprinkle the top of the meringues.

6. Bake for 40 minutes rotating the trays halfway through. After 40 minutes, turn the oven off and leave the meringues in there for another 20 minutes.