

Pie Meringue

Yield: about 3 cups

This is very simple to make as long as it is not humid outside. Do not try making it when it is raining.

8 large	egg whites
2 tsp	cream of tartar
1 cup	granulated sugar

1. First wash the bowl and whip very good with hot soapy water and wash the inter top of the mixer as this area traps dirt that could cause you meringue to fall, dry very well. One drop of and oily substance will also make your whites fall.
2. Pour the egg whites and the cream of tartar into the bottom of the bowl and place the whip on to a medium speed, whip until frothy.
3. Place the sugar into a pourable container and when the whites are frothy without turning the mixer off, pour the sugar into the egg whites.
4. Whip to a stiff peak.
5. Place the meringue into a pastry bag. It is ready to use.

Tips on Perfect Meringue

1. Make sure all of the tools that you use are oil-free.
2. Be careful not to over whip. The whites whip to a wet, shiny peak. Only whip a few moments longer and the peaks start to take a dull appearance.
3. If make a pie, make sure the pie filling is completely cooled before adding the meringue.
4. Bake the pies at 400°F only until the pie has an even brown crust.
5. Use fresh egg whites.