



[Lemon Meringue Cookies Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook time: 4 Hours

Ingredients:

- 8 large Egg Whites, at room temperature
- 2 tsp Fresh Lemon Juice
- Dash Salt
- 2 tsp Lemon Extract
- 3 drops Yellow Food Coloring
- 1½ cups White Sugar

Directions:

- Preheat oven to 175°.
 - Line 2-3 cookie sheets with parchment paper.
 - In a large mixing bowl, beat together the egg white, lemon juice and salt on medium speed until foamy.
 - Add the lemon extract, then the 3 drops of food coloring.
 - Slowly add the sugar, mix on medium until added.
 - Increase your mixer speed to high, and beat until the egg whites form a stiff peak.
 - Set up a large pastry bag with a star tip; fill with lemon meringue.
 - Pipe the lemon meringue onto the parchment paper. Form swirls, s-shapes, dots, whatever shape you like.
 - Bake cookies for 4 hours on 175° until cookies are completely dry.
 - Transfer your cookies while still on the parchment paper (don't remove hot cookies from the parchment paper!) to wire racks to cool, approximately 30 minutes.
 - Remove cookies from parchment paper when completely cool.
 - Store in an airtight container for up to one week.
 - Note: if stacking the Lemon Meringue Cookies in a container or bag, place parchment paper between stacked rows of cookies.
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- Makes 72 Lemon Meringue Cookies