



Blueberry Swirl Meringue Cookies from *Oh Sweet Day!* Cookbook

{ gluten-free, dairy-free }

Recipe makes 20 cookies.

INGREDIENTS

For the Blueberry Sauce:

1 C blueberries, fresh or frozen

3 tbsp granulated sugar

For the Meringue Cookies:

3 large egg whites

1 tsp lemon juice

1/2 tsp cream of tartar

3/4 C granulated sugar

Optional (my addition):

Sliced almonds

Optional for serving: whipped cream, fresh berries and a sprinkle of powdered sugar

METHOD

Prepare the Blueberry Sauce:



Cook the blueberries and sugar on medium heat until the blueberries are soft and release their juice, about 10 minutes.

Strain the sauce. Let cool completely.

Prepare the Meringue Cookies:

Preheat oven to 225f. Line two cookie sheets with parchment paper.

In the bowl of a stand mixer fitted with a whisk, beat the egg whites, lemon juice and cream of tartar on medium speed until foamy.

Reduce speed to low and gradually add the sugar, one tablespoon at a time.

Once all the sugar has been added, increase the speed to high and beat until firm peaks form, about 5 minutes.

Spoon about 20 balls of meringue onto the prepared pans. Smooth the tops with the back of a spoon.

Drizzle about 1/2 tsp of the cooled blueberry sauce on each meringue. (or I used the tip of a tiny metal spoon) to swirl the sauce in the meringue to create your design. Top with sliced almonds if using.

Bake 80-90 minutes. Turn off the oven and leave the cookies in the oven for 2 hours to finish drying.

Serve all by themselves or, as Fanny suggests, with whipped cream, fresh berries and a sprinkle of powdered sugar. Enjoy!

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