



Westinghouse

## Meringue Cookies Makes 5 dozen

### Ingredients

- 1/2 cup butter
- 1/3 cup sugar
- 2 egg yolks
- 1/2 tsp. vanilla
- 1/4 tsp. grated lemon rind
- 1 cup sifted flour
- 1/3 tsp. salt
- Jam or Jelly, for spreading

### Directions

1. Using your Westinghouse Stand Mixer blend 1/2 cup butter and 1/3 cup sugar on #2 setting with your paddle attachment.
2. Then add and beat in 2 egg yolks, 1/2 tsp. vanilla or almond extract, 1/4 tsp. grated lemon rind, 1 cup sifted flour and 1/3 tsp. salt.
3. Place dough into wax paper and roll into a log about 3 inches in diameter.
4. Place in refrigerator and Chill dough for several hours.
5. When ready to cook roll very thin and cut into thin cookies 1/2 inch thick.
6. Place on a nonstick cookie sheet and spread about 1/2 teaspoon of jam or jelly in center of each cookie.
7. Then place your meringue into a pastry bag with a star tip, and pipe out meringue in a spiral fashion to cover jam and cookie.
8. Place in 350 F preheated oven and cook for 12 minutes or until the meringue is brown. You can also use your Westinghouse Tritec CSV oven auto menu and select cookies.

