

Stagecoach Inn Strawberry Kiss - My Version

Ingredients:

3 egg whites
1/8 teaspoon salt
1 teaspoon white vinegar
1 teaspoon vanilla
1 cup sugar
Vanilla ice cream
Sliced strawberries

Preparation:

1. Preheat oven to 300 degrees
2. Line baking sheet with parchment paper. Draw (8) 2.5" circles on paper, spaced 2 inches apart.
3. Combine egg whites, salt, vinegar and vanilla in a clean mixing bowl and mix with handheld mixer or stand mixer.
4. Add sugar 1/3 cup at a time, mixing well.
5. Continue to mix until stiff peaks form on meringue.
6. Transfer into piping bag. Starting at center of circle on paper, pipe meringue out toward edges then form walls of shell with 2 or 3 rounds of meringue going up.
7. Place in oven for 45 minutes. After time, turn off oven and leave shells in oven as it cools for another 30 minutes.
8. Use immediately or store in airtight container.
9. To finish recipe, scoop vanilla ice cream onto shell and top with strawberries.

