

Loganberry Meringues

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Ingredients:

3 medium eggs, room temperature.
¼ teaspoon of cream of tartar.
Dash of salt.
¾ cup of sugar.
¼ cup of seedless loganberry preserves.
6 dashes of red food coloring.

Directions:

Preheat your oven to 225°F (110°C).

Cover a cookie sheet with aluminum foil.

In a small bowl, using an electric mixer, beat the egg whites, cream of tartar, and salt until soft peaks form.

Gradually add the sugar, beating until very stiff peaks form, about 10 minutes.

Add the loganberry preserves and food coloring and beat for 1 minute at highest speed of mixer.

Drop by teaspoonfuls, 2 inches apart, onto foil lined cookie sheet.

Bake for 2 hours.

Allow to cool completely, then peel off foil.