

Pecan Meringues

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Ingredients:

2 cups of pecans, chopped.
1 tablespoon of flour.
1 tablespoon of cornstarch.
2 large egg whites.
Pinch of salt.
1 cup of light brown sugar, packed.

Directions:

Chop the pecans medium-fine.

In a small bowl, mix the chopped pecans, flour and cornstarch.

Beat the egg whites until stiff, gradually adding the sugar.

Fold in the flour/pecan mixture.

Drop by spoonfuls onto parchment paper.

Bake in preheated 300°F (150°C) for about 18 to 20 minutes.