

Gelatin Meringues  
(yield 24 cookies)

3 Egg whites  
1/8 teaspoon salt  
Half a 3oz box of gelatin (approx 3  
Tablespoons)  
3/4 cup sugar  
Sprinkles

Preheat oven to 250. Lightly grease a cookie sheet or line with a baking sheet.  
Beat Egg and salt until soft peak. Add jello and sugar slowly beating to a stiff peak.  
Spoon on to cookie sheet. Top with sprinkles.  
Bake for 30 minutes. Turn oven off and leave in the oven for an additional 30 min. Remove from oven and allow to cool. Store completely cooled cookies in an air tight container.



<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>