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**Vanilla Mousse Meringues**

**Ingredients**

* + 1 cup granulated sugar
  + 1 cup superfine sugar
  + 8 egg whites
  + 1/4 teaspoon cream of tartar
  + 1/4 teaspoon salt
  + 1 teaspoon vanilla or almond extract

**Directions**

1. Preheat the oven to 250 degrees.

2. Line 2 baking sheets with parchment paper or foil. On each, draw 10 4-inch circles.

3. Mix the sugars and set aside.

4. In a bowl or electric mixer, beat the egg whites until foamy. Add the cream of tartar and salt. Continue to beat, adding 1 tablespoon of sugar at a time and beating well after each addition. This will take about 10 minutes.

5. Add the vanilla and beat at high speed until stiff and glossy.

6. Using a pastry tube fitted with a large plain tip, pipe the meringue in coils starting at the center and continuing to the outside of each circle.

7. Bake about 1 hour, until cream colored and firm. Leave the meringues in the turned-off oven for several hours or overnight without opening the oven door.

8. When ready to serve, carefully peel away the paper or foil.

YIELD:

20 meringues