

Merrague

Ingredients

- 3 egg whites
- 1/4 tsps cream of tartar
- 1/3 cup sugar granulated

Instructions

Beat egg whites and cream of tartar. While beating add sugar slowly. Beat until stiff but not dry. When done, spread on pie and bake in pre-heated 350 degree oven for 15 minutes or until golden brown.

Egg whites beat better when eggs are at room temperature.

Summary

Yield: 1

Source: Aunt Helen

Prep Time: 20 minutes

Category: Pies