

# Merrague

## Ingredients

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

## Summary

**Yield:** 1

**Source:** Aunt Helen

**Prep Time:** 20 minutes

**Category:** Pies

## 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.