Merrague

Ingredients

- 3 egg whites
- 1/4 tsps 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 tarter. 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 temperture.