

## Meringue Cookies

1/2 c Egg Whites  
1/4 tsp. Cream of Tarter  
1/4 tsp. Salt  
2/3 c Granulated Sugar  
3/4 c Toasted Almonds (Finely Ground)

- Beat whites, cream of tarter and salt until soft peaks.
- Slowly add sugar in a steady stream and beat until whites are glossy and hold a firm peak.
- Fold in ground almonds.
- Scoop onto parchment paper with ice cream scoop and lightly press center with spatula. Approximate yield – 30.
- Bake 350° 20 minutes

## Pavlova Cream

12 oz. Cream Cheese  
3/4 c Powdered Sugar  
2 c Heavy Whip Cream  
1T Almond Extract

- Beat together cream cheese and powdered sugar on low speed.
- Scrape bowl.
- Gradually add heavy whip cream and beat until soft peaks are formed.

## Fresh Fruit Pavlova

- Use a pastry bag to swirl the pavlova cream onto the meringue cookie
- Decorate with your favorite fruit