



Femur-ingues

Sure to make you ROOM MOM of the Year!

This is a crazy simple recipe that is so popular for all Halloween parties.

3 large egg whites (room temperature)

$\frac{3}{4}$ cup powdered sugar

1 tsp Cookie Nip

1 tsp meringue powder

Using the whisk attachment for your mixer, beat the egg whites to stiff peaks. Add sugar, Cookie Nip and meringue powder and mix. Place the mixture in a piping bag with a large tip (#10). Onto a metal pan covered in parchment, squeeze the stiff meringue mixture in a "bone shape". (Very easy to do. Think of a capital I with curved ends). Place in a 250 degree oven for an hour. Turn off the oven and leave the cookies the rest of the night.

In the morning, the cookies will be light and crunchy, and light as a feather. If meringue cookies are a little too plain for you, crush up 6 Oreos and stir in the mix. The dark spots will make your bones look old!

Yields: 3-4 dozen bone shaped cookies

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