

## **CARLYLE DELI MERINGUE**

**Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)**

**Cook/Prep Time: less than 30 minutes**

**We use egg white stabilizer - since this isn't available for home use, we offer a close substitute for home use - be sure to beat egg whites pretty stiff before adding thickening agent and sugar to get a firm meringue before putting it onto pie filling - spread meringue to edge of crust to prevent shrinkage and weeping.**

### **INGREDIENTS:**

1 TBS cornstarch  
2 TBS cold water  
1/2 C boiling water  
3-4 egg whites  
6 TBS sugar  
1 tsp vanilla  
Pinch salt

### **DIRECTIONS:**

Blend cornstarch + cold water in saucepan - add boiling water - cook, stirring till clear/thick - let stand till cool.

Beat egg whites at high speed till they start to become stiff - gradually add sugar 2 TBS at a time, beating again very well between each addition - add salt + vanilla - beat on low. Then again, at high speed, beat in cold cornstarch mixture (beat well).

Spread mixture over cooled pie filling - bake 10 minutes or till golden brown at 375° F.