



BELL'S BRIGHT WHITE FORGOTTEN COOKIES

YIELDS ABOUT 4 DOZEN COOKIES

INGREDIENTS:

- 3 egg whites, at room temperature
- 3/4 cup sugar
- Pinch of salt
- 1 tsp vanilla extract
- 1 cup finely chopped pistachios
- 1 cup finely candied ginger
- 1/4 cup Bright White



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INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Cover a sheet tray with parchment paper and spray with a cooking spray.
3. Whip egg whites until they start to foam. Once foamy, slowly add the sugar and continue whipping until whites are at a stiff peak.
4. Whisk in salt and vanilla.
5. Fold in pistachios, ginger, and Bright White.
6. Drop spoonfuls of the meringue mixture onto the prepared sheet tray.
7. Put the sheet tray into the oven and turn the oven off.
8. Leave cooking in the oven overnight or for 10 hours. Keep the oven door closed to ensure no heat escapes. This should give a crisp on the outside and a chewy on the inside texture to the cookie.