



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

MERINGUE SHELLS WITH ICE CREAM

4 egg whites

½ t cream of tartar

1 c sugar

½ t vanilla

PURITY LIGHT COCONUT CREME PIE ICE CREAM

Stemmed cherries or strawberries for garnish

Beat egg whites and cream of tartar in large mixing bowl at high speed with an electric mixer until foamy. Add sugar, one tablespoon at a time, beating until stiff peaks form and sugar dissolves. Beat in vanilla. Line a baking sheet with parchment paper, waxed paper or aluminum foil. Draw 3 or 4-inch circles on paper. Spread meringue evenly inside the circle, building the edge slightly to form a rim. Bake at 250 F for 1 ½ hours. Turn the oven off, open the door and let cool completely. Remove from the oven and remove from the paper. Serve with scoops of PURITY LIGHT COCONUT CRÈME PIE ICE CREAM. Top with stemmed cherries or whole strawberries for garnish.

Yield: 6-8 servings.

*Meringues may be prepared ahead and left at room temperature; do not refrigerate. May use any flavor ice cream and toppings.