

# Cranberry Cookie Kisses

written by The Recipe Exchange | November 22, 2014

## **Ingredients**

3 large egg whites, at room temperature  
1/4 tsp cream of tartar  
3/4 cup sugar  
1/4 cup canned cranberry sauce, whole berry  
1/3 cup dried cranberries, about 80 cranberries

## **Directions**

Preheat oven to 200 F. Coat 2 large sheet pans with cooking spray or cover with parchment paper.

Using an electric mixer, beat egg whites and cream of tartar until stiff peaks form; gradually beat in sugar until mixture is very stiff and shiny. Stir in cranberry sauce (you can add a few drops of red food coloring at this point, if desired); beat for 1 minute.

Drop batter by teaspoonfuls onto prepared sheet pans; press 1 dried cranberry into the top of each cookie.

Bake for approximately 2 hours, turning off the oven after 15 minutes. Cool completely before removing from pans. Store in airtight containers.