

Cranberry Cookie Kisses

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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.