

Vegan Meringue Cookie

Servings: 10

Ingredients:

¼ cup granulated sugar¾ tsp pure vanilla extract3 tbsp chickpea brine

Preparation:

Using a mixed, start whipping chickpea brine on high speed, slowly adding sugar while continuously whipping. Add vanilla and continue to whip until stiff.

Using a piping bag, pipe quarter sized mixture onto cookie sheet lined with parchment paper. Bake at 225 degrees F for 2 hours, or until dry.



Vegan Meringue Cookie

Servings: 10

Ingredients:

1/4 cup granulated sugar3/4 tsp pure vanilla extract3 tbsp chickpea brine

Preparation:

Using a mixed, start whipping chickpea brine on high speed, slowly adding sugar while continuously whipping. Add vanilla and continue to whip until stiff.

Using a piping bag, pipe quarter sized mixture onto cookie sheet lined with parchment paper. Bake at 225 degrees F for 2 hours, or until dry.