

### *Baroque Spiced Meringues*

Louie XIV liked to end his prodigious meals with these spiced meringues. It was believed that the coriander helped with digestion.

#### **Ingredients**

2 eggs  
1/2 cup white granulated sugar  
1 tsp. ground coriander  
oil

#### **Utensils**

2 small bowls  
measuring cup  
measuring spoons  
wire whisk **or** electric mixer  
mixing bowl  
metal spoon  
cookie sheet  
baking paper  
serving plate

Preheat the oven to 250°F. Grease the cookie sheet with oil, then lay down a sheet of baking paper. Separate the eggs and place the whites in the mixing bowl. Whisk the egg whites until they form stiff peaks, then add 2 tsp. sugar. Mix well. Using a metal spoon, fold in the remaining sugar and coriander. Drop small spoonfuls of the mixture onto the cookie sheet, then sprinkle with some sugar. Place the cookie sheet in the oven and bake 1 hour or until the meringues are crisp and light tan colored. Remove the cookie sheet from the oven and allow the meringues to cool on the cookie sheet. The meringues can be made in advance of the meal.