**Italian Meringue**

**Ingredients:**

1 ½ cup sugar

¾ cup water

6 egg whites (room temperature)

½ tsp. cream of tartar

**INSTRUCTIONS**

1. In a small pot, cook the sugar and water until it reaches a temperature of 240°; it must reach this temperature or your meringue will collapse. This makes simple syrup.
2. Fit the Kitchenaid with the whip and bowl.
3. Whip the egg whites and cream of tartar together until they form soft peaks. Stop the mixer.
4. After the simple syrup is made and the egg whites are at soft peak, turn the mixer back on high and slowly drizzle the hot syrup into the egg whites until it is all mixed in.
5. Whip until the mixture reaches medium peaks.
6. Allow to cool and transfer to a bowl.
7. Wrap and label with your period and group number. Leave on the counter until tomorrow.