

## **Vegan Rose Meringues:**

### **Vegan Rose Meringues Ingredients:**

**1 teaspoon rose water:**

**3/4 cup aquafaba (chickpea water):**

**1/4 teaspoon lemon juice, or more to taste:**

**3/4 cup confectioners' sugar:**

**1/4 teaspoon cream of tartar:**

### **Vegan Rose Meringues Time Stats:**

**Prepare in : 30 minutes**

**Cooks in: 1 hour 30 minutes**

**Ready to eat in: 2 hours**

### **Vegan Rose Meringues Directions:**

- 1) Preheat oven to 200 degrees F (95 degrees C).**
- 2) Line 2 baking sheets with parchment paper.**
- 3) Combine aquafaba, rose water, lemon juice, and cream of tartar in a large bowl.**
- 4) Beat with an electric mixer until fluffy, 10 to 30 minutes.**
- 5) Increase speed to high and beat, gradually adding confectioners' sugar, until meringue holds stiff peaks, about 10 minutes.**
- 6) Scoop meringue into a piping bag fitted with a round tip.**
- 7) Pipe small mounds of meringue onto prepared baking sheets.**
- 8) Bake in the preheated oven, rotating sheets halfway through, until meringues are dry and firm, 1 1/2 to 2 hours.**
- 9) Turn off oven; keep meringues inside until cooled.**