

Tips For Whipping Egg Whites



Digital Hand Mixer
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Fluffy meringues make a beautiful topper for puddings, pies, cupcakes, and more. Whipping egg whites is quick and simple with your NESCO Digital Hand Mixer. Tip: When whipping egg whites, use a metal bowl such as stainless steel or copper. Avoid aluminum bowls that can alter the color of your eggs.

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

1/2 teaspoon cream of tarter
2 Tbsp white sugar

2 or more eggs

Instructions:

1. Adding a half teaspoon of cream of tarter for two or more eggs will help keep the whipped egg whites firm.
2. When making meringue add 2 tablespoons of white sugar for each egg. Add sugar slowly while beating eggs.
3. Whip until stiff peaks form.