

# Cloud Bread

## Ingredients

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- 3 Egg Whites
- 2 1/2 T Sugar
- 1 T Cornstarch
- 1 t Vanilla Extract

## Instructions

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- 1.Heat the oven to 300°F. In the bowl of a stand mixer, use the whip attachment to whip the egg whites on medium high until frothy.
- 2.Add the sugar slowly, 1 tablespoon at a time and whip on high until small bubbles start to form.
- 3.Sift in the cornstarch and add vanilla. Continue to whip on high until the whites are whipped up into a glossy thick meringue that holds a peak, about 5-6 minutes.
- 4.Scoop out the meringue on to a parchment paper lined baking sheet and shape into a fluffy cloud or mound.
- 5.Bake for 20-25 minutes. The outside will be a light golden brown. Let cool and enjoy the fluff!