

# Oopsie Bread

## INGREDIENTS

3 eggs, separated

$\frac{1}{8}$  teaspoon cream of tartar

100 g Cream cheese

$\frac{1}{8}$  teaspoon salt



## METHOD

Preheat oven to 160C.

Separate the eggs, making sure no yolk gets into the whites and placing the whites in a clean, non-greasy bowl.

Using an electric whisk, whip the egg whites and the cream of tartar until stiff.

In a separate bowl, combine the yolks, cream cheese and salt, until smooth.

Using a spatula, carefully fold the egg whites into the cream cheese mixture. Spoon 6 large mounds of the mixture onto the prepared baking sheet. Gently press with a spatula on the top of each mound to flatten just slightly.

Bake 30-40 minutes, until golden-brown.

Cool a couple of minutes on the cookie sheet, then gently transfer to a wire rack to cool completely.

NOTE: I prefer to spread the mixture on a baking sheet and bake as one. I cut them afterward to the required size.

FROM THE 

OF: <https://theprimitivepalate.com/2016/02/04/better-oopsie-rolls-cloud-bread/>