

# OOPSIE ROLLS



## INGREDIENTS

3 eggs, separated  
1 packet of non-nutritive sweetener  
dash of salt  
pinch of cream of tartar  
3 ounces cream cheese, not softened

## DIRECTIONS

- 1) Preheat oven to 300°F / 150°C.
- 2) Add sweetener, salt, and cream cheese to the yolks. Mix to combine.
- 3) In a separate bowl, whip egg whites and cream of tartar until stiff.
- 4) Gradually fold the egg yolk mixture into the white mixture, careful not to break down the whites.
- 5) Spray a cookie sheet with non-stick spray. Spoon mixture onto the sheet, making 6 mounds.
- 6) Flatten each mound slightly.
- 7) Bake about 30 minutes (slightly soft, not crumbly).
- 8) Cool on sheet for a few minutes, move to a rack, cool completely.

from the kitchen of  
*Allison Monnell*