



Bonjour Miss Meringue Fans!

This year if you celebrate Easter, think of adding Miss Meringue Cookies to your grocery list of fun holiday treats. Our luxuriant Chocolettes, available in Mint, Vanilla and Cappuccino, delicious chocolaty drizzled meringue cookies, the perfect decadent offering! And of course you can always indulge in our delicious Classiques available in Mint Chocolate Chip and five other low fat or fat free flavors; they are great by themselves or can be a scrumptious addition to other desserts; or our bite sized Minis are a perfect snack size for every occasion they are also available in Mint chocolate Chip and four other flavors.

Also, don't forget April 28th is national Arbor Day! Visit www.arborday.org for more information about how you can take action to make a difference. All of Miss Meringue's cookies come in recyclable, reusable tubs, so feel free to snack on Miss Meringue cookies while you plant, hug, or think of trees! In the spirit of conservation of Arbor Day, please consider recycling or reusing your Miss Meringue tubs. We've found they make really handy containers for just about anything.

Keeping with our French tradition, Miss Meringue Cookies are made with the finest ingredients to ensure the unparalleled quality for which Miss Meringue is known. Our cookies are available throughout North and Central America through a variety of channels including: gourmet stores, natural and mainstream grocery stores, mass merchandisers and specialty retailers. We are dedicated to making sure our cookies are free of preservatives and artificial flavors, as well as the maintaining the highest quality control standards. In addition, Miss Meringue Cookies do not contain trans fatty acids and are certified Kosher. For more information please visit our website www.missmeringue.com.

Thank You & Bon Appétit! **Miss Meringue**

Let us know what you think! We'd love to hear what you think so if you have questions or comments please call 800.561.6516 or write us at missmeringue@missmeringue.com. To unsubscribe from this newsletter please hit your reply key and put "unsubscribe" in the subject.

Miss Meringue quick and easy "Meringue Kisses"

This super easy recipe is featured in the May 15th issue of First for Women Magazine!

Ingredients

- Your favorite flavor Miss Meringue Cookies (Minis, Classiques, Chocolettes)
- Your favorite flavor of prepared icing (try for complimentary flavors)
- A few drops of food coloring (optional)

Instructions

1. Mix food coloring into icing (optional)
2. Spread a thin layer of the icing mixture on the bottom on one meringue.

3. Sandwich another meringue cookie onto of the icing. Enjoy!

For more great recipes and usage tips visit our website www.missmeringue.com