

Gooooey meringues



For the Meringues you will need:

8 egg whites at room temperature

240 g castor sugar

240 g icing sugar

5 ml cacao powder

2.5ml vanilla paste

Beat the egg whites until soft peaks on a high speed with a freestanding electric mixer. Mix together the dry ingredients and slowly add it spoon by spoon to the egg whites while beating continuously. Mix well after each spoonful... add the vanilla. The mixture will turn into a glossy shiny sticky mixture.

I use 2 tablespoons, and spoon egg size dollops onto a greased baking tray, (no paper). Use the second spoon to slide the dollop out of the first spoon onto the tray. Use one of the spoons and circle the top of the meringue to form the point. Bake in a preheated oven at 120 degrees for 1 hour 15 minutes. DO NOT OPEN the oven door, let the meringues cool in the oven for 2 hours before you open the door.

Baking times might differ, so it is a bit of trial and error, be exact with the baking time, not gooey enough then shorten the baking time by 10 minutes, toooo gooey then lengthen the baking time by 10 minutes...

Remember smaller size meringues will need much less time ...

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