

Get your Bake On: Swirl Meringues

Meringues.

Fluffy, chewy, crispy little morsels of deliciousness. I love the things...possibly a bit too much!

I made these swirled meringues the other day to adorn the top of a birthday cake I made for a friend and everyone seemed to respond well to them and said they looked pretty good. So, I thought I would share my 'how to' with you in the form of a video tutorial.

I kid you not folks, this recipe is idiot proof. So idiot proof even I have managed to make them look acceptable.

If you have a bake sale coming up, why not give these bad boys a whirl. They'll catch everyones eye and they taste great too!

Happy swirling!

(Oh, and if you like what you see and you fancy giving my YouTube channel a like, I would really appreciate it!)

Recipe notes

Ingredients:

4 egg whites

115g Caster Sugar

115g Icing Sugar

Cook/Prep time:

20 minutes prep.

1hr 30min bake.

2hr cooling.

Oven temperature: 100'c (fan)

Yield:

Approximately 12 large meringue cookies, or a mixture of large round ones and small droplet ones.