



Meringue Snowmen

about 12 Portions



Medium

up to 20 Min.



Ingredients:

For the Meringue:

3 Dr. Oetker Free Range Egg White Powder Sachets (or 3 egg whites)
225 g Caster Sugar

To Decorate:

Dr. Oetker Orange Extra Strong Food Colour Gel
Dr. Oetker Black Extra Strong Food Colour Gel

1 For the Meringue:

Preheat your oven to 200C/180C fan/gas 6 and place 225g caster sugar on a lined baking tray, then put in the oven for 7 minutes.

2 Make up the egg whites following the instructions on the back of pack. Place in a stand mixer and whisk slowly to allow small stabilising bubbles to form, increasing the speed until stiff peaks form.

3 Take the sugar out of the oven and turn the heat down to 100°C/80°C fan/¼ gas. With the mixer on full speed, slowly spoon in the hot sugar and continue to whisk for 5 minutes or until all the sugar is incorporated.

4 Pour the meringue mixture into a piping bag. To create the snowmen, pipe one large circular blob onto a lined tray, then pipe a slightly smaller blob on top, and finally top with an even smaller blob for the head. Repeat until you've used all the mixture. Bake for 35-45 minutes and allow to cool in the oven.

5 To Decorate:

To add features, use a small paintbrush and Black Food Colour Gel to add two dots of the Black Food Colour Gel for eyes, three dots for buttons and a small line for a smile. Then add a nose using the Orange Food Colour Gel, and leave to dry.



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