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Recipe for Meringue Cake

This delicious Meringue Cake from FunCakes is a real treat for your Valentine (and you)! A tasty meringue top, a Swiss cream filling and a sweet cookie & crust base: this cake has it all. For whom are you going to bake this Meringue Cake this Valentine?

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



ScrapCooking Angled Spatula 29cm

SC5177
€7.99



Patisse Whisk 25cm

P02467
€5.19



FunCakes Icing Sugar 900g

F10545
€5.89

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



FunCakes Mix for Swiss Cream 500g

F10155
€6.45



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49

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Ingredients for the Meringue Cake

- [500g FunCakes Mix for Sweet Cookie & Crust](#)
- [250g FunCakes Mix for Swiss Meringue Buttercream](#)
- [125 g FunCakes Icing Sugar](#)
- [30 g FunCakes FunColours Gel - Pink](#)
- 5 eggs (ca. 250 g)
- 125 g caster sugar
- 10 g cornflour
- 155 g unsalted butter
- Strawberries
- Mint leaves

Other necessities for the Meringue Cake

- [FunCakes Bake Release spray](#)
- [FunCakes Decorating Bags](#)
- [FunCakes Magic Roll-Out Powder](#)
- [Wilton -Wide Glide- Rolling Pin](#)
- [Wilton Decorating Tip #1M Open Star](#)
- [Wilton Decorating Tip #1A Rond](#)
- [Scrapcooking Angled Spatula](#)
- [Patisse Parchment Paper](#)
- [Patisse Silver-Top Springform Leakproof Bottom Ø22cm](#)
- [Patisse Whisk](#)
- Bowl
- Sharp knife
- Plastic foil

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Step 1: Start preparing the meringue for the Meringue Cake

Preheat the oven to 120°C (convection oven 100°C). Draw two circles of 22 cm on a sheet of parchment paper, turn the paper over and place on a baking sheet.

Make sure that the bowl and whisk are fat free and beat with 4 egg whites and 125 g of caster sugar until it's a solid white mixture, where you can pull firm peaks of. Add a bit of pink coloring and mix it a bit for a lovely equal color. Carefully fold the icing sugar and cornflower into the mix. Put this in a piping bag with nozzle # 1A and make two circles. Start in the middle and work in rounds till the circles are completely filled. Smooth the circles with a spatula if necessary and place the meringue slices in the oven. After they are done, let them dry for two hours. *TIP: You can make the meringues a few days earlier.*

Step 2: Prepare the mix for Sweet Cookie & Crust for the Meringue Cake

Preheat the oven to 180°C (convection oven 160°C) and spray the baking tin with bake release spray. Prepare 500 gram Mix for Sweet Cookie & Crust by mixing it with 155g butter and 1 egg. Then knead it into a firm dough, place it in plastic foil and let it stiff in the fridge for an hour. Make sure your work surface is dusted with magic roll out powder. Knead the dough well and roll it out to a thickness of 1 cm on the surface. Cut out a circle of 22 cm with a sharp knife and place it in the spring form. Bake the bottom for about 20-25 minutes until it's light brown and let it cool in the mold.



Step 3: Get started with the Crème Suisse for the Meringue Cake

Prepare 250 gram Mix for Crème Suisse by mixing it on high speed with 550 ml water and let it stiff for 10 minutes in the fridge. Put the mix in a piping bag with nozzle # 1M and cover the whole bottom with tufts. Slice some strawberries in small pieces and divide it over the crème Suisse. Cover this with a merengue disk and decorate the upper side with tufts of cream, strawberries, mint leaves and pieces of merengue.