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Christmas Meringues

These meringues are totally Christmas themed, perfect for handing out to your family and/or friends! With this recipe, @cakesbyminime shows you how to easily put something sweet on the table. These meringues are shaped like a Santa hat, Christmas sock and Christmas tree. Wrap them up nicely and give them as gifts during Christmas!

Boodschappenlijstje



FunCakes Food Colour Gel Red 30g

F44100
€3.65



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.65



FunCakes Stars Gold 60g

F52250
€4.15



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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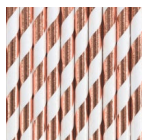
Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



PartyDeco Paper Straws Light Rose
Gold pk/10

SPP1M-019RJ
€0.85



Ingredients

- FunCakes Meringue Powder 14 g
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Holly Green
- FunCakes Stars Gold
- Sprinkles of choice
- 125 ml water
- 375 g fine granulated sugar

Supplies

- FunCakes Decorating Bags 41 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #4B Open Star Carded
- PartyDeco Paper Straws Rose Gold pk/10
- Baking paper

Step 1: Make your meringue mixture

Preheat the oven to 120°C (convection 100°C). First make sure the mixing bowl and whisk are degreased with hot water. Mix 14 g of meringue powder with 125 ml of water and 125 g of fine granulated sugar. Beat the mixture on high speed until it forms a firm foam. Add 250 g fine granulated sugar to this in a jet. Beat this through until the foam draws stiff peaks.

Step 2: Color the meringue

Divide the meringue into three parts between different bowls. Color 1/3rd part green and 1/3rd part



red to your liking. The more coloring you use the more intense the color becomes. So build this up well. Divide the meringue mixture among the piping bags. For the green color use nozzle #1M and for the white and red meringue use nozzle #4B.

Step 3: Make the meringue sticks

Cut the straws in half, pipe a dot of meringue on a baking sheet and place the straw in here. Then pipe the figure in the desired shape and color on the baking sheet over the straw.

For both the Christmas tree and Santa hat you can make a zigzagging motion, for the Santa hat you then attach another white dot to the top and a white border to the

Step 4: Bake the meringues

Bake the meringues for 90 minutes until done. After baking, let them cool gently in the oven until completely cold, then you can carefully remove the meringues from the baking sheet.

Step 5: Wrap and hand out these delicious Christmas Meringues!

This recipe is made possible by @cakesbyminime.