



Meringue foams

Make your own meringues? You can do so by following this recipe! Making these meringue foams is easy and you even can give them a nice colour with food colour gel.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.09



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients

- 100 g FunCakes Icing Sugar
- 3 egg whites
- Pinch of salt
- 100 grams fine granulated sugar

Tools

- FunCakes Decorating Bags 46 cm
- Patisse Parchment Paper Sheets
- Large piping bag 46 cm
- Wilton Decorating Tip #1M Open Star Carded

Step 1: Start with the preparations

Preheat the oven to 110°C (100°C for convection ovens) and line a baking tray with parchment paper.

Step 2: Whip the egg whites

Make sure your bowl and whisk are completely grease-free, otherwise the egg whites won't whip properly! Place the egg whites in the mixing bowl and whip on high speed until frothy. Add a pinch of salt to the granulated sugar and gradually add the sugar while continuing to whip. Let it beat on the highest speed for 8 minutes until you get a glossy white meringue. Gently fold in the FunCakes Icing Sugar by hand.

Step 3: Pipe the dollops

Fill a piping bag fitted with the Wilton Decorating Tip #1M Open Star Carded and pipe even dollops onto the parchment paper.

Step 4: Bake the meringue

Dry the meringue dollops in the preheated oven for two hours and then let them cool inside the oven with the door slightly open.

*You can also color the meringue with [food gels](#) if you like.