

# de leukste taarten shop



## Meringue Tower

This festive tower made of meringues with golden details is a perfect showstopper for New Year's Eve, Christmas and more. You stick the fresh baked meringues on a self-made tower from cardboard or styrofoam.

## Boodschappenlijstje

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FunCakes Chocolate Melts Gold 200g

F30165  
€8.99



FunCakes Nonpareils Black 80g

F51545  
€2.85



FunCakes Sugar Paste Decorations  
Stars Bronze Gold set/24

F50185  
€3.99



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35

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Wilton Decorating Tip Open Star #6B

02-0-0168  
€2.35



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



## Ingredients

- FunCakes Meringue Powder 14 g
- FunCakes Chocolate Melts Gold
- FunCakes Nonpareils Black
- FunCakes Nonpareils Gold
- FunCakes Sugar Paste Decorations Stars Bronze Gold
- 125 ml water
- 125 + 250 gram fine white sugar

## Supplies

- FunCakes Cake Drum Round Ø30,5 cm - Gold
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #6B Open Star Carded
- Patisse Parchment Paper Sheets 38x30cm
- Culpitt Brush Set/4
- A tower from cardboard or styrofoam covered with foil, to stick the meringues on

## Step 1: Make the FunCakes Meringue Powder

Preheat the oven to 120°C (100°C hot-air oven). Degrease the mixing bowl and whisk with hot water. Make 14 g FunCakes Meringue Powder with 125 ml water and 125 g fine granulated sugar. Beat the mixture on high speed to a firm foam. Add 250 grams of fine granulated sugar in a jet. Beat until the foam develops stiff peaks.



## **Step 2: Bake the meringue**

Put the meringue in piping bags with Wilton's #1M and #1B nozzles. Pipe the meringue onto a baking tray lined with baking paper. Decorate the meringues with the FunCakes Nonpareils Black and FunCakes Nonpareils Gold. Bake the meringues in the oven for about 1.5 hours, then leave to cool in the oven.

## **Step 3: Making the meringue tower**

Paint some meringues gold with the Sugarflair Edible Paint Matt Gold. Then melt some of the FunCakes Chocolate Melts Gold and use it to stick the meringues onto the tower. Fill the tower with meringue drops and the FunCakes Fondant Decorations Stars. Place the tower on the gold FunCakes Cake Drum.