

BAKING  
WITH  
MOTHER  
CHRISTMAS

*Festive Recipes*

FROM THE  
*Lapland*  
ELVEN WORLD

# Meringue Snowmen

Approx time: 30-45 minutes (plus cooking/cooling time)

Makes: 25-30 snowmen

## Ingredients

### Meringues

3 egg whites

¼ teaspoon cream of tartar

150g caster sugar

### Decoration

50g dark chocolate, melted

Orange sprinkles

Strawberry laces

Red and green fondant icing

Star sprinkles

## Equipment

Stand mixer or large bowl and electric hand mixer

2x large baking trays

2x piping bag

Large round nozzle

Heatproof bowl



## Method

Preheat the oven to 140°C fan (120°C fan). Line two large baking trays with parchment paper.

In a stand mixer or large bowl and electric hand mixer, whisk the egg whites and cream of tartar until soft peaks form. Slowly add sugar, a spoonful at a time, beating on high until stiff peaks form and the meringue is shiny.

Spoon the meringue into a large piping bag fitted with a large round nozzle. Pipe a ball of meringue onto the baking sheet and then two smaller balls on top creating a snowman shape. Place an orange sprinkle into each snowman to create a carrot nose and a couple of star sprinkles for buttons.

Place in the oven and immediately drop the temperature to 130°C (110°C fan). Bake for 1 hour and then turn off the oven and leave the meringues in there for another hour.

Fill a small piping bag with the melted dark chocolate and snip a tiny bit off the end. Pipe on eyes, mouth and twig arms, using the chocolate, onto each snowman. Wrap a strawberry lace around each snowman's neck to keep them warm! Finally make a small hat by rolling out the green and red fondant icing, and cut out small circles, then roll a small ball in your hands and stick it to the top of the circle, and stick on to the snowman's head with a dot of melted chocolate.

Enjoy.