

Meringue Roulade

1 tsp cornstarch
1 tsp vanilla
1 tsp white vinegar
4 egg whites
149g sugar

Preheat oven to 325 F.

Mix cornstarch, vanilla and white vinegar together.

Whisk egg whites until nearly stiff and add in sugar slowly. Fold in vanilla mixture.

Spread mixture onto parchment and smooth out. Bake for 25 mins.

Remove from oven and let cool.

Place on a tea towel that has been dusted with powdered sugar. Remove parchment and spread with whipped cream. Roll up.

Pavlova

Same method as above. Spread meringue in a circle on the parchment and bake at 280 F for around 40 to 60 mins. This depends on your oven. Let cool in oven for 20 minutes.

Remove and let cool. Invert onto serving plate and decorate as desired.

Recipe from
Maria T Brennan
The Victorian Bakery
Kalamazoo MI 49007