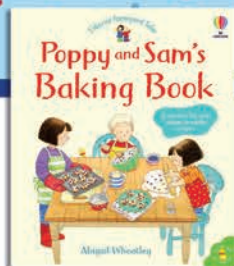


# Snow cloud meringues

To make about 30 meringues, you will need:

- 2 eggs, at room temperature
- 100g / 4oz / ½ cup granulated sugar
- sugar sprinkles

Heat your oven to 110°C, 225°F, gas mark ¼, before you start.



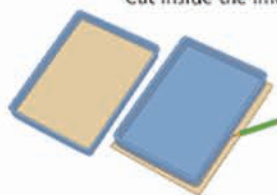
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Cut inside the lines.



1. Draw around a baking sheet on baking parchment. Cut out the shape and put it in the tray. Then, do the same with another tray.



2. Break one egg on the edge of a large bowl. Then, pour it carefully onto a saucer, so that the egg yolk doesn't break.



3. Hold a cup over the yolk and carefully tip the saucer over the bowl so that the egg white dribbles into it.



4. Repeat steps 2-3 with the other egg so that both egg whites are in the bowl. You don't need the egg yolks.



5. Whisk the egg whites with a whisk until they are really thick. They should form stiff points when you lift the whisk up.



6. Add a tablespoon of sugar to the egg white and whisk it in well. Whisk in the rest of the sugar a tablespoon at a time.



7. Scoop up a teaspoon of the meringue mixture. Use another teaspoon to push it off onto one of the baking trays.



8. Make more meringues until you have used all the mixture. Then, sprinkle a few sugar sprinkles over each one.



9. Bake them for 40 minutes, then turn off the oven. After 15 minutes, remove the trays and leave the meringues to cool.



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