

Meringue's

Ingredients

- 2 egg whites
- 60g white caster sugar
- ½ tsp vanilla extract - optional

Method

1. Preheat the oven to 140° C / fan120° C / gas 1. In a large, grease-free mixing bowl, whisk the egg whites to soft peaks. While continuously whisking, slowly add the caster sugar — 1 tbsp at a time — until you have a stiff, glossy meringue mixture. Whisk in the vanilla extract until combined — optional
2. Line a baking tray with baking paper, fixing it in place with a tiny blob of meringue in each corner (we have a [short video showing this technique](#)). Using a metal spoon, place 6 craggy dollops of meringue on the baking paper, well spaced apart.



You eat them either on their own or with any choice of fruit and even a bit of ice cream! Please post any pictures to me on your Class DoJo or on our school

Twitter site @NottmPrimary using #LinekersLarder

Enjoy!