



## Colorful meringue bites

- 1** Preheat your oven to 120°C (250° Fahrenheit). Use three little bowls to mix three teaspoons of instant powder for jelly with 50g of the white sugar, each at a time.
- 2** Prepare the differently colored stiff egg white mix one after another: In a larger bowl combine 2 egg whites with 1/2 teaspoon of white wine vinegar, beat with a whisk by hand or use your mixer of choice and gradually add one sugar mix. Finish beating as soon as the egg white is very stiff and creamy. Repeat procedure with the other egg whites.
- 3** Line a baking tray with parchment paper, then fill one of the colored stiff egg whites in a piping bag with a larger nozzle and pipe nice little dots (about walnut- size) onto the tray, leaving some space in between. Rinse and pad dry the piping bag before moving on to the next color.
- 4** Bake in the oven for 45 to 60 minutes when done with piping. Take out and carefully remove the bites from the parchment paper as soon as they are cooled down completely. Best stored in an airtight container.



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*Recipe source: adaptation of Kreativ Küche, 06/2007, p.72*

Prep time: ~30 minutes, baking time: ~1 hour

#### Ingredients (yields ~140 bites):

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\* 150g white sugar

\* instant powder for cherry, lemon and woodruff jello, 3 tsp each

\* 6 egg whites from large eggs

\* 1 1/2 tsp white wine vinegar