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BAKED MERINGUES

INGREDIENTS

- $\frac{3}{4}$ cup (150 g) granulated sugar
- $\frac{1}{2}$ cup (120 ml) water
- 6 tablespoons meringue mix such as Ateco

PREPARATION

1. Preheat the oven to 250 F (120 C). Line a baking sheet with parchment paper or a silicone mat.
2. Heat the sugar and water over medium heat, stirring, until the sugar is dissolved. Let cool completely.
3. Place the cooled sugar mixture into the bowl of a stand mixer fitted with the whisk attachment.
4. Add the meringue powder and mix on low speed until all the powder is dissolved. You may have to scrape the bowl a couple of times.
5. Whip the mixture on high speed until the meringue forms full peaks, 5 to 7 minutes. It should be bright white, and the peaks should stand up firmly.
6. Pipe the desired meringues onto the prepared sheet. Bake until the meringues are firm to the touch but not brown, about 1 hour. Check them after 30 minutes, and rotate the pan. Cool completely and store in air-tight container.