



You will need

Equipment:

- Baking trays
- Baking parchment/foil
- Mixing bowl
- Electric whisk/stand mixer
- Spoon
- Piping bag and nozzle (optional)
- 12 lollipop sticks

For the meringues:

- The whites from 2 large eggs (approx. 60g)
- 120g caster sugar
- Green food colouring gel

For the decoration:

- 4 tbsp icing sugar
- Strawberry laces, edible pearls, sprinkles and dried orange slices



Instructions

1. Pre-heat the oven to 120 degrees Celsius (245 Fahrenheit) and line your baking trays with parchment or foil.
2. Whisk together your egg whites until they start to look white and opaque, then add the sugar a bit at a time until it's all mixed in. Continue whisking until the mixture is stiff.
3. Add the green food colouring and stir until it's all combined and the colour you want. The more you use, the darker the colour will be!
4. Take a spoon and put a small blob of mixture on your parchment, leaving plenty of space around it. Place the end of a lollipop stick into the dot.
5. Use your spoon to place mixture in a circle, going up and over the dot, starting and ending with the original dot. It should look like the letter 'o' on a stick, and be around 7cm in diameter. You can also fill a piping bag with the mixture to do this.

TIP: If you want your circles to be perfect, try drawing around a cup onto the parchment paper before you start piping, then just follow the line to make a perfect circle!



(Continued overleaf)

Meringue Wreaths Recipe (continued)



6. Repeat this process until you run out of mixture, (there should be enough for 12 meringues!)
7. Bake on the lower shelf of your oven for 15 mins. Then reduce the heat to 110C/230F and bake for another 45 minutes until they are fully dry and solid.
8. Once they are done, take them out and leave them to cool.

To Decorate

1. Make some icing to stick your decorations on with. Mix 4 tbsp icing with 2 tsp water, making sure your icing is nice and thick to hold your decorations.
2. You could add white sprinkles for snow, or larger sprinkles for baubles - even tying strawberry laces into bows to stick on top of your wreaths.
3. Once the icing has set, you'll have a very pretty (and yummy) set of Christmas wreaths to enjoy!

