Meringue Girls Incredible Sweets Everybody Can Make

Meringue Girls Incredible Sweets Everybody Can Make – Delicious meringue cookies with colorful swirls and decorations

Are you a fan of sweet treats that are both visually stunning and incredibly delicious? Look no further! The Meringue Girls have mastered creating incredible sweets that anybody can make.

Who Are the Meringue Girls?





Meringue Girls: Incredible Sweets Everybody Can

Make by Stacey O'Gorman (Kindle Edition)

Language : English
File size : 64780 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 232 pages
Lending : Enabled



The Meringue Girls are a dynamic duo, Alex Hoffler and Stacey O'Gorman, who have taken the baking world by storm with their innovative and creative approach to making meringue-based desserts. Starting as a hobby, their passion quickly turned into a successful business.

Based in London, the Meringue Girls have received international recognition for their visually striking creations. Their signature meringue kisses, with their pastel colors and intricate designs, have become a sensation on social media.

What Makes Their Sweets Incredible?

One of the main factors that set the Meringue Girls apart is their dedication to using only the finest quality ingredients. They believe that the key to incredible sweets lies in sourcing high-quality organic eggs and natural flavorings.

Each meringue kiss is carefully handcrafted, resulting in a unique and stunning treat. The delicate swirls and vibrant colors make these sweets a feast for the eyes.



Furthermore, the Meringue Girls have a wide range of flavors to suit every palate. From classics like vanilla and raspberry to more adventurous flavors like peppermint and lemon poppyseed, there is something for everyone.

Making Your Own Meringue Girls-Inspired Sweets

While the Meringue Girls offer their incredible sweets for purchase, they also encourage people to try making their own creations at home. Their recipes are

accessible to both seasoned bakers and beginners.

Here is a simple recipe to get you started:

Raspberry Swirl Meringue Kisses

- Ingredients:
 - 4 large egg whites
 - 250g caster sugar
 - 1 teaspoon raspberry extract
 - A few drops of pink food coloring
 - Edible gold dust (optional, for decoration)
- Instructions:
- 1. Preheat your oven to 100°C (212°F) and line a baking tray with parchment paper.
- 2. In a clean, grease-free bowl, whisk the egg whites until soft peaks form.
- 3. Add the caster sugar spoonful by spoonful, whisking continuously until the mixture becomes glossy and stiff.
- 4. Once the meringue has reached the desired consistency, gently fold in the raspberry extract and pink food coloring.
- 5. Spoon the mixture into a piping bag fitted with a star nozzle.
- 6. Pipe small, evenly spaced kisses onto the prepared baking tray.
- 7. Optional: Dust with edible gold dust for an extra touch of luxury.

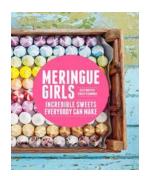
- 8. Bake in the preheated oven for approximately 1 hour or until the meringues are crisp on the outside.
- 9. Allow the meringues to cool completely before removing them from the parchment paper.

These raspberry swirl meringue kisses are just one example of the scrumptious sweets you can create inspired by the Meringue Girls. Let your imagination run wild with different flavors, colors, and decorations.

The Meringue Girls have elevated the art of meringue-making to new heights with their incredible sweets. Whether you decide to purchase their visually stunning treats or embark on your own meringue-making journey, the end result will undoubtedly impress your taste buds and dazzle your eyes.

So why not try your hand at creating your own colorful meringue kisses? With a little practice and some imagination, you too can make incredible sweets that will leave everyone in awe.

What are you waiting for? Get your apron on and join the Meringue Girls in their quest to create sweet masterpieces!



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Discover the next big thing in desserts: "These recipes are what dreams are made of." —Jamie Oliver

In this essential guide to delicious and pretty (not to mention low-fat and gluten-free) meringues, more than sixty creative recipes are paired with inspiring photographs by renowned food photographer David Loftus. A basic meringue mixture is spun into tasty and colorful confections, from simple kisses to lemon tarts topped with glamorously bronzed peaks.

A chapter on using up leftover egg yolks in luscious sauces and curds rounds out this compelling cookbook. From weekend dabblers to experts obsessed with technical perfection, bakers of every skill level will be sweet on Meringue Girls.

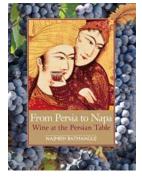
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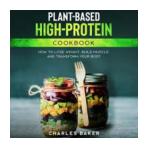
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