

Meringue Wreaths

Yields about 30 wreaths



Ingredients

- 4 large egg whites, room temperature
- Pulp from ½ vanilla bean
- 1 cup granulated sugar
- Sprinkles for decorating (optional)

Directions

1. Preheat the oven to 200°F. Line a baking sheet with parchment paper or silpat.
2. In the bowl of an electric stand mixer, fitted with the whisk attachment, whip the egg whites and vanilla bean pulp on medium speed* until foamy.
3. Without turning off the mixer, slowly pour in the sugar, aiming directly for the eggs, between the whisk and the bowl**.
4. Increase the mixer to high speed*** and whip until soft peaks form.
5. To make the wreaths, pipe individual stars into a ring shape onto the prepared baking sheet using an open star tip. Alternatively, the soft meringues can be decoratively spooned onto the baking sheets to make meringue dollops. Using a wet fingertip, gently flatten any thin points on the top of the wreaths/dollops. Decorate with sprinkles, if using.
6. Bake for 2 hours. Without opening the oven door, turn off the oven and allow the meringues to dry in the cooling oven for at least 2 hours, preferably overnight.

Notes

*6 on my Kitchen Aid

**I used a funnel to help guide the sugar.

***I switched it to 8 on my Kitchen Aid for about 20 seconds, then increased it to 10.