

BAKE / FUNDRAISE / SAVE LIVES

SPOOKY MERINGUE GHOSTS!

INGREDIENTS

- 4 large egg whites
- 225g caster sugar
- 1 tsp cornflour
- Handful of dark chocolate chips

INSTRUCTIONS

1. Preheat oven to 140 degrees celsius and line two large baking trays with baking papers.
2. Place egg whites into large bowl and whisk to stiff peaks using an electric whisk.
3. Add 1 tbsp of the sugar and whisk back to stiff peaks, continue until all the sugar has been added and the meringue is firm.
4. Transfer mixture into a piping bag with a large nozzle.
5. Pipe the mixture onto the baking tray to the size you want (approx. 9cm high), making sure you have a pointy peak on the top. Ensure you leave a few cm between each one.
6. Place two chocolate chips into the meringue to create two spooky ghost eyes.
7. Bake for 1 hour, until they are crisp on the outside, and leave to cool completely.
8. Melt the remaining chocolate buttons and use a cocktail stick to paint a mouth on to the meringue ghosts' faces.

