



MERINGUE BASE

RECIPES

Directions using a grease-free 20 quart bowl



MERINGUE TOPPING



INSTRUCTIONS:

1. In bowl with whisk, dry blend 3.5 oz Meringue Base with 1 lb granulated sugar.
2. Add 1.75 lb 120°F-140°F tap water.
3. Hand mix to dissolve, then mix for 2 minutes on medium speed.
4. Scrape bowl and whip on high speed 30-90 seconds, to medium peaks or until meringue reaches specific gravity 0.18-0.20.
5. Brown meringue to desired color. Yields 3 lb.

CRISP BAKED DROP COOKIES & DESSERT SHELLS



INSTRUCTIONS:

1. Follow the directions for Meringue Topping.
2. Pipe or spoon 2-inch (for cookies) or 4-inch (for shells) circles of Meringue onto a paper-lined baking sheet.
3. For shells, shape a depression in the center with back of a spoon.
4. Bake in a 225°F oven for about 4 hours for shells and 2 hours for cookies. For best flavor do not brown.
5. Let cookies/shells cool completely (1-2 hrs) in closed oven after baking.
6. For variety, add sifted cocoa, coconut, nuts, chocolate chips or ready-to-eat cereals. Store in airtight containers for up to 3 days or frozen for 30 days.

BAKED ALASKA



INSTRUCTIONS:

1. Follow the directions for Meringue Topping.
2. Place cooled, round or square cakes on a cookie sheet.
3. Place ice cream on top of cakes and leave about 1 inch of the cake top uncovered along the top edge.
4. Next, completely cover top and sides with prepared meringue topping.
5. Lightly brown under a broiler unit. May be served immediately or can be stored packaged inside dome in freezer.

FLUFFY MARSHMALLOW TOPPING/FILLING



INSTRUCTIONS:

1. In bowl with whisk, add dry blend of 2.5 oz Meringue Base and 1.6 lb granulated sugar to 1.2 lb hot (140°F) tap water and 0.35 oz (2 tsp) vanilla extract.
2. Hand mix to dissolve, then mix for 2 minutes on medium speed.
3. Scrape bowl and whip on high speed 2-4 minutes, to soft peaks or until meringue reaches specific gravity of 0.25.
5. Brown topping if desired. Yields approx. 3 lb.

LIGHT, EURO-STYLE BUTTERCREAM FROSTING



INSTRUCTIONS:

1. In bowl with whisk, dry blend 4.4 oz Meringue Base with 1.2 lb granulated sugar.
2. Add 1 lb hot (140°F) water.
3. Hand mix until dissolved, then mix for 2 minutes on low-medium speed, then mix on medium-high speed until medium-stiff peaks form, 2-4 minutes.
4. Gradually add 1 lb 2 oz room-temp butter (salted) and 7 oz room-temp shortening, and mix on high speed about 3 minutes, until creamy and lighter in color.
5. Add 7 oz powdered sugar and continue mixing on high until stiff. Thorough mixing is key to light density. Flavor as desired. Yields approx. 4.5 lb frosting.

ROYAL ICING



INSTRUCTIONS:

1. Using a paddle: Place 1 lb hot (140°F) tap water in a bowl and completely dissolve a dry blend of 2 oz of Meringue Base and 9 oz granulated sugar.
2. Add 8 oz liquid egg whites and mix on medium speed for 2 minutes.
3. Scale 4 lb powdered sugar and add to bowl. Mix on medium speed for 2 minutes.
4. Scale 3 lb 8 oz powdered sugar and add to bowl. Mix on medium speed for 5 minutes.
5. Add color as desired. Yields 9 lb 11 oz.