

## **Fairy Meringues**

**Makes 16**

### **Ingredients**

**4 egg whites**

**1/2 tsp vanilla essence**

**1 cup (220g) caster sugar**

**Pink food colouring, just a few drops**

**1 1/2 cups (255g) Nestle White Melts**

**Coloured sugar crystals or sprinkles, to decorate**

### **Method**

**Preheat oven to 100°C. Line two baking trays with non-stick baking paper. Use an electric beater to beat the egg whites until soft peaks form. Beat in the vanilla.**

**Beat in the sugar, 2 tbs at a time, beating well after each addition until all the sugar has dissolved and the mixture is thick and glossy. Rub a small amount of the mixture between your thumb and forefinger - the mixture should not feel grainy.**

**Fold a few drops of pink food colouring through the mixture. Place heaped dessertspoonfuls of the mixture onto the trays. Bake for 90 minutes. Turn the oven off and leave to cool completely in the oven.**

**Melt the chocolate according to packet instructions. Dip the tops of the meringues into the chocolate. Sprinkle with the sugar crystals or sprinkles to decorate. Set the meringues aside to set.**