

Meringue Kisses Recipe

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Prep. time : 20 minutes

Cook time : 25 minutes

Ready in 45 minutes plus cooling

Level : Basic

Ingredients:

Meringue

- Egg whites 150g (5.3oz or 5 medium egg whites)
- Superfine granulated sugar 150g (5.3oz)
- Powdered sugar 150g (5.3oz)

Raspberry Buttercream

- Butter 100g (3.5oz)
- Powdered sugar 100g (3.5oz)
- Raspberry jam 60g (2.1oz)

Directions

1. Put egg whites into a bowl of a stand mixer fitted with whisk attachment. Whisk until soft peaks form.
2. Keep whisking while adding sugar gradually. Whisk until all the sugar is dissolved and meringue forms stiff peaks. Then, add sifted powdered sugar and mix it in with a silicone spatula.
3. Put the meringue into a piping bag with desired tip. I'm using round 10mm (3/8") tip. Pipe the kisses on paper lined baking tray.

4. Dry them in the oven at 80°C (175°F) for about 20-25 minutes, until nice and crispy. If you can remove them easily from the paper, they are done. Leave them to cool down.
5. While the kisses are cooling, make buttercream. Place softened butter and sifted powdered sugar into a bowl of a stand mixer fitted with paddle attachment. Mix on medium speed until the mixture becomes creamy. Add raspberry jam and continue mixing until you get uniform mixture.
6. Put buttercream into a piping bag fitted with 10mm (3/8") tip. Pipe a blob of cream onto one cookie, and sandwich with another one. Decorate cookies with sprinkles.