



Brown Sugar Pavlova



INGREDIENTS

- 4 eggs whites
- 3/4 cup brown sugar
- 3 teaspoons cornflour
- 1 teaspoon white vinegar
- Whipped Chantilly cream and fruit to serve

METHOD

Step 1 - Preheat oven to 150 degrees.

Step 2 - Beat egg whites until soft peaks form.

Step 3 - Gradually add caster sugar beating well until glossy.

Step 4 - Sift cornflour into mixture, add vinegar and fold this through.

Step 5 - Pile mixture on greased baking tray.

Step 6 - Reduce heat of oven to 120 degrees and cook pavlova for 1 hour turn the oven off and slightly open the door and let the pav cool and dry for a further 30 minutes.

Step 7 - Serve with cream and fruit.

FOLLOW US ON SOCIAL

 facebook.com/CTATrainingSpecialists

 linkedin.com/company/ctatrainingsspecialists

 twitter.com/CTATrainingAU

 instagram.com/CTATrainingSpecialists