

# THE HILL AT HOME

## **GATE HILL MAGIC MICROWAVE**

### **MERINGUES**

**THIS RECIPE IS REALLY EASY, BUT ASK AN ADULT FOR HELP WHEN USING THE MICROWAVE, YOUR MERINGUES WILL BE HOT!**

#### **YOU WILL NEED:**

- **1 LARGE EGG**
- **9OZ OF CONFECTIONERS' SUGAR**
- **A MICROWAVE**
- **GREEN FOOD COLORING (OPTIONAL)**

1. Take one large egg and separate the white and the yolk.
2. Put the egg white in a bowl. This is a serious recipe—it can't take a yolk.
3. Add 9 oz of confectioners' sugar through a sieve and mix until it forms a fudge-like dough.
4. To make 'Gate Hill' style meringues add a few drops of green food coloring.
5. Divide the mixture into nine and roll each portion into a ball.
6. Place 3 balls at a time into the microwave on a microwave-safe bowl or a baking sheet.
7. The meringue balls will magically expand in the microwave, so don't put them too close together!
8. Cook the meringue balls for 30-60 seconds, and watch them expand! Once they stop expanding, leave them to cool before testing their stiffness with a knife (**Be careful they can be hot!**). If they are still squidgy, cook them a little longer (15 seconds).
9. Wait a moment for your meringues to cool, then set them aside to set while you cook the rest.

You can experiment with adding different colors or flavors like vanilla, cinnamon or lemon juice — yum!

