

## **MERINGUE LOLLIPOPS**

*(from The Bewitching Kitchen)*

2 large egg whites

1 /8 teaspoon cream of tartar

Pinch of salt

1 /2 cup granulated sugar (100g)

1 teaspoon vanilla extract

pink and turquoise gel color

Position two oven racks towards the center of the oven and heat the oven to 200°F. Cover a large baking sheets with parchment paper aside.

To the bowl of a stand mixer fitted with a whisk attachment, add the egg whites, cream of tartar, and salt. Begin mixing on low speed gradually increasing to medium. Once the egg whites start to become frothy, about 30 seconds, slowly add the granulated sugar in three portions, continuing to whisk. Once all the sugar is incorporated, add the vanilla.

The meringue is done once the sugar has fully dissolved and it has a thick texture that holds a nice peak, about 10 to 15 minutes. Separate the batter in three portions, dye 1/3 pink, 1/3 turquoise, leave 1/3 plain. You are aiming for a pastel tone, so use just a small amount, preferably adding the color with the tip of a toothpick.

Transfer the meringue as three lines side by side on a plastic wrap. Roll the wrap like a sausage and insert into a large piping bag fitted with 1M tip. Lay small sticks (oven-safe) on the parchment paper and pipe swirls over the sticks. Immediately add decorative sprinkles.

Bake for 1 hour to 1 h and 30 minutes. Turn the heat off and leave the lollipops in the oven for another hour to fully dry. They will lift easily from the paper once they are fully cool.