

## **Processing instructions for printing on Meringues** **(Sugar Cookies)**

For 50-70 cookies

### **Ingredients:**

- 100g Egg whites (approx. egg whites of 3 size L eggs)
- 220g Sugar
- Approx. 30-50g confectionary sugar
- Transfer sheet with edible print (mirror images/T-shirt-print)

### **Preparation:**

- Preheat the oven to 70-80°C (oven with air circulation only)
- Put the egg whites and sugar in a mixing bowl over a Bain-Marie and whisk the mixture until it is clear. The mixture is ready when the sugar should be fully dissolved. Do not heat the mixture over 70 C.
- Transfer the mixture into a mixer bowl and mix on high speed for 10 minutes. Add the confectionary sugar bit by bit and continue mixing for approx. 5 more minutes. Transfer the mixture to a piping bag
- Place the transfer sheet on a baking pan and pipe the meringue on the transfer sheet.
- Bake the meringue for 2-3 hours (depending on the size of the cookies). Keep the oven door slightly open (e.g. with a wooden spoon) to release evaporating water.
- Take the baking pan out of the oven and immediately remove the finished meringues from the transfer sheet (do not let them cool down first).

### **Please note:**

- Use a round piping nozzle without “teeth”. A star nozzle will put air and bubbles beneath the meringue dough
- Do not put a baking sheet between the transfer sheet and the pan.
- If you bake more than 1 pan, detach and check one cookie on each pan before taking out of the oven. Add more time if necessary.
- Do not use an oven without air circulation
- Baking temperature and baking time can change depending on the oven type.

**Good luck & Bon appetite**