

Pavlova

Makes 8 servings

| Ingredients | Quantity |
|-----------------|-----------|
| Egg Whites | 4 |
| Sugar | 1 1/4 cup |
| Vanilla Extract | 1 tsp |
| Lemon Juice | 1 tsp |
| Cornstarch | 2 tsp |
| Heavy Cream | 2 cups |
| Kiwis | 6 |

1. Preheat oven to 300 °F. Line baking sheet with parchment paper and draw a 9-in circle on it
2. In a large bowl, beat egg whites until stiff but not dry. Gradually add in the sugar, about 1 tbsp at a time, beating well after each addition. Beat until thick and glossy
3. Separately, mix vanilla, lemon juice and cornstarch. Gently fold into meringue
4. Dust parchment paper w/ a bit of cornstarch. Then pour meringue into center of circle. Push towards sides to create desirable edges
5. Bake for about 1 hour, or until edges are dry. Remove to cool
6. Before serving, add whipped cream and top with choice of fruit (eg. kiwis)