

More than 1 hour

Serves 6

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Ingredients:

- 6 egg whites
- 1½ cups (300g) castor sugar
- Pinch salt
- Seeds of 1 vanilla pod
- Red food colouring
- 4 candy canes or any other red and white sweets, crushed
- 2 Tbsp (30ml) sprinkles
- Icing sugar, for dusting
- Berries and ice cream, for serving

Method

1. Preheat oven to 110°C.
2. Line a baking tray with baking paper and draw a 30cm circle in the centre.
3. Prepare 2 piping bags fitted with round nozzles.
4. Whisk egg whites until soft peaks form and add sugar, a heaped tablespoon at a time, whisking continuously until fluffy and stiff.
5. Whisk in salt and vanilla.
6. Dip a clean paintbrush into the food colouring and paint 3-5 stripes onto the inside of the piping bag.
7. Spoon one third of meringue into that bag and one third into the other.
8. Fold candy cane bits into remaining meringue and dollop 5 big spoonfuls onto the circle a few centimetres apart, forming a ring.
9. Pipe dollops of various sizes of striped and plain meringue in between to form a wreath, and scatter with sprinkles.
10. Bake for 1-1½ hours until crisp before removing from oven. Cool completely.

11. Dust with icing sugar and serve with berries and ice cream.

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