Candy Cane Meringue Kisses

Peppermint aquafaba meringues striped like candy canes and crowned with crushed cane sugar.

100% EGGLESS

DEVELOPED RECIPE · NOT YET TEST-BAKED



MERINGUE

Aquafaba 100 g · Caster sugar 200 g · Cream of tartar 3 g · Vanilla extract 3 g · Peppermint extract 2 g · Candy canes, crushed 30 g · Red gel food colour, a little

Method

1. **Whip the aquafaba:** whisk the aquafaba and cream of tartar to soft peaks. Add the sugar a spoon at a time, whisking to stiff, glossy peaks.
2. **Flavour and stripe:** whisk in the vanilla and peppermint. Paint thin red stripes inside a piping bag for the candy-cane swirl.
3. **Pipe and sprinkle:** pipe kisses onto lined trays. Sprinkle with crushed candy cane.
4. **Bake low and slow:** bake at 100°C for 1½–2 hours until dry and liftable. Cool in the switched-off oven.

Chef's tip: any grease kills aquafaba — wipe the bowl and whisk with lemon juice first, and keep the yolk far away. Clean equipment is the whole recipe.

About 30 kisses · 100°C · 1½–2 hours · @thecurlychef.co