

Unicorn Poo Meringues



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PREP: 20 MINS **COOK:** 1 HR, 20 MINS **PLUS COOLING IN THE OVEN**

EASY

MAKES 44

Make our fun, rainbow-swirled meringues with the kids – especially if they're fans of the unicorn trend. They'll love decorating these cute little treats

- Gluten-free
- Vegetarian

Ingredients

- 4 large egg whites, at room temperature
- 100g caster sugar
- 100g icing sugar, sifted
- 4 food colouring gels or pastes (we used pink, yellow, blue and green)
- small amount of white and black ready-to-roll fondant icing for the eyes and mouth

You will also need

- 4cm round cutter or circle to drawn around
- 1 large piping bag fitted with a large open star nozzle (1cm)
- 4 small paintbrushes

Method

1. Heat oven to 120C/100C fan/gas ½. Line 2 baking sheets with parchment. Using a 4cm round cutter as a guide, draw 22 circles on each piece of parchment in pencil. Turn the parchment over.
 2. Whip up the egg whites in a [stand mixer](#) or with an electric hand whisk until they form stiff peaks. Gradually add the caster sugar in, a spoonful at a time, whisking in completely between each addition. Repeat with the icing sugar until the mixture is glossy and stiff.
 3. Put the piping bag nozzle down in a tall glass or jug. Roll down the top of the bag a little, over the rim, then paint a thin stripe of each coloured food gel from the nozzle all the way up to the top of the bag. Spoon in the meringue mixture.
 4. [Pipe](#) swirls of meringue onto the trays using the circles as a guide. Bake for 20 mins then turn down to 100C/80C fan/gas ¼ and cook for a further hour, or until they are completely cooked through and sound hollow when tapped on the base. Leave to cool in the oven.
 5. Mould small pieces of white and black fondant icing to create eyes and mouths. Stick these on the cooled meringues with a small dab of royal icing (if they don't stick by themselves).
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