

CACTUS MERINGUE COOKIES



Do you have a Cinco de Mayo or Western theme celebration coming up? These little Cactus Meringues are perfect as sweet tasty snacks to munch on or to decorate a cake. They are really easy to make and can work for a variety of themes.

Ingredients:

- ¾ cup Granulated Sugar
- ½ cup boiling water
- ¾ cup Chefmaster Deluxe Meringue Powder
- ¼ tsp Vanilla Extract (more if you desire a stronger flavor profile)
- Chefmaster Leaf Green Liqua-Gel® food coloring
- Shredded coconut or sesame seeds (optional)

Tools & Utensils:

Measuring Cups & Spoons
 Small Sauce Pan (or Hot Water Kettle)
 Stand Mixer with a whisk attachment
 1 Decorating Pastry Bag with coupler and large star decorating tip (#1M or similar recommended)
 Rubber Band (or flat plastic bag clip)
 Silicone Spatulas
 Baking Sheets
 Parchment Paper
 Tall wide Glass or small flower vase (optional)



Preparation:

1. Prepare and measure all your ingredients.
2. Heat oven to 250°F (225°F for convection oven).
3. Put water to boil.
4. Add granulated sugar to the mixer bowl.
5. Pour boiling water on the top of your sugar and stir on lowest setting until fully dissolved.
6. Let mix cool off completely. During that time, line your baking sheets with parchment paper.
7. Once simple syrup is fully cooled, add your meringue powder.
8. Beat at medium speed for a few minutes, then high speed until high, stiff peaks form.
9. Mix in the vanilla flavor AND Chefmaster Leaf Green Liqua-Gel® until well blended and evenly distributed.
10. Attach the coupler and large start tip to your first pastry bag.
11. Fold the top of the pastry bag down a few inches and use a spatula to carefully transfer the meringue mixture into your bag.
 - It is easier to set your pastry bag inside a tall glass with the tip down and fold over the sides of the glass than to hold the bag with your hands.
 - Close your decorating bag by twisting the top and sealing with a strong rubber band or plastic bag clip.
12. Pipe 2 curved small Cactus "arms" leaving about ½ inch in between. Pipe a straight line in the middle of both arms connecting all 2 parts together (refer to photo for inspiration).
13. Continue piping various sizes of Cactus leaving approx. 1 inch in between each cookie.
14. Optional: Sprinkle some sesame seeds or shredded coconut on the top of your Cactuses.
15. Bake for 45 to 50 minutes (oven times may vary). To finish baking let the cookies sit 1-2 hours inside oven without opening the door (or open oven door slightly and leave in the oven for 6-8 hours).
16. Let your meringue drops cooled completely.

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