



SPRING DAISY MERINGUE COOKIES



If you're looking for a fun, elegant, and delicious treat, these daisy-shaped meringue cookies are perfect! Light, airy, and melt-in-your-mouth, these cookies are as delightful to eat as they are to look at. With the help of Chefmaster Deluxe Meringue Powder, making them is easier than ever—no separating eggs, no mess, just perfect meringue every time.

Follow this step-by-step recipe to create beautiful floral treats for parties, gifts, or just a sweet indulgence for yourself! Perfect for spring celebrations—be it a garden party, a baby shower, or just a cheerful afternoon at home, these cookies are sure to impress.

For the best meringues, quality and consistency matter. Chefmaster Deluxe Meringue Powder is designed to help bakers achieve perfect results time after time. Not only does it eliminate the hassle of separating eggs, but it also provides a rich flavor that enhances any sweet treat.

This powdered egg white product helps your meringues hold their shape, form stable peaks, and develop a delightful crunchy shell with a chewy inside. It's user-friendly, making it a fantastic secret ingredient for bakers of all levels. With Chefmaster, you can trust that your cookies will turn out beautifully every time.

Ingredients You'll Need

For the Meringue

- 1/4 cup Chefmaster Deluxe Meringue Powder
- 3/4 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup boiling water

For Coloring

- Chefmaster Natural Yellow gel food coloring or Chefmaster lemon yellow gel food coloring (optional, for the flower center)

Equipment Needed

- Mixer with Whisk attachment
- Measuring Spoons/Cups
- Piping bags with medium and small star tips
- Baking sheets lined with parchment paper
- Oven thermometer (optional for precision)

Instructions

1. In a small heat-safe bowl (as a double broiler) or pot, heat your water until just boiling.
2. While you wait, preheat your oven to 200°F or (93°C) and prepare your baking sheet with parchment paper.
3. Measure out your sugar and add to your water off heat, then stir consistently until the sugar is dissolved. Set aside to let cool to room temperature.
4. Prepare your mixer with the whisk attachment and pour in your sugar syrup and your meringue powder. Start with a low speed and gradually increase to medium or (speed 4) on a stand mixer.
5. Continue to whip on speed 4 until the mixture reaches stiff peaks. This can take upwards of 15-20 minutes. Enjoy watching the transformation! Mixing on speed 4 keeps the air bubbles at a minimum and decreases the chances of your cookies cracking.
6. Test the mixture by lifting the whisk: the meringue should stand tall with a possible slight bend at the very tip.
7. Split your meringue into a 75/25 ratio, coloring the 25% yellow.

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8. Place your white meringue into a large piping bag fitted with a medium-sized star tip, (Wilton 4B). Then fill another piping bag with your yellow meringue fitted with a smaller star tip (K22).
9. Pipe the "petals" with your white meringue onto your baking sheet by piping using a "shell" technique. You may do 5-6 petals. Leave about 1 inch in between each flower.
10. Proceed with piping a small rosette in the center of each flower with your yellow meringue. Try to keep it as close as possible to the white to prevent air from getting underneath.
11. Bake for 1 hour, then turn your oven off to finish baking. Let the cookies sit for 2 hours inside the oven without opening the door

Tips for Success


- **Store Properly:** To keep your meringue cookies crispy, store them in an airtight container at room temperature. This prevents them from becoming chewy due to humidity.
- **Experiment with Flavors:** While vanilla is a classic, adding almond or lemon extract can create a fun flavor twist that elevates your meringues.

Spring Daisy Meringue Cookies are not just a dessert; they're a cheerful way to celebrate the season. With bright colors and delicious flavors, they make any gathering special. Using Chefmaster Deluxe Meringue Powder ensures your baking adventure is smooth and your treats are a hit.

So, gather your ingredients, put on your apron, and dive into a baking experience that's as delightful as a sunny spring day!

Happy baking!

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

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