



MERINGUE ROSETTES

Thanks to [Baking with Gab](#) for this recipe!



What's in it?

- 4 Egg Whites
- 2 Cups of Sugar
- 2 Tsp of Bondi Chai Club Cinnamon
- 2 Tsp of Cinnamon Sugar

How does it go together?

1. Preheat the oven to 120°C.
2. Wipe down whisk with half a lemon to remove residual fats. Fats can flatten meringue.
3. Whip sugar and egg whites together with a mixer. Start on a lower speed and speed it up a notch at a time (up to about 8) over the course of a minute. This method gets the most air into the meringues.
4. While the egg whites whip up, line two trays with baking paper.
5. Add your Bondi Chai after about 5 minutes. Keep whipping until the mixture is thick and glossy (about 3-5 minutes after adding the chai). The mixture should hold soft peaks.
6. Spoon the mixture into a piping bag fitted with a large star-shaped nozzle.
7. Starting at the centre of the rose, pipe two full spirals to recreate the rose look onto the baking paper.
8. Sprinkle the uncooked meringues lightly with cinnamon sugar (or more Bondi Chai).*
9. Bake for 40-45 minutes. You'll know they're done when they're dry to touch. At 40 minutes they will still be soft and chewy on the inside. If you want them to be firmer, cook for 45 minutes.
10. Transfer to a cooling rack and devour once cool.

*If you don't have any cinnamon sugar lying around, make your own by combining two tsp of granulated sugar with ¼ tsp of cinnamon.