



Microwave Meringues

You Will Need:

- 300g icing sugar
- 1 Egg
- Some whipped cream and fruit.

What You Need To Do

1. Separate the egg white from the egg yolk. (Be careful not to break the yolk into the white)
2. Lightly whisk the egg white.
3. Measure out the icing sugar and put it in a bowl.
4. Add the egg white to the icing sugar and mix
5. Roll out into balls,
6. Put kitchen paper on a plate then put 3 balls onto the plate.
7. Microwave on high for 1 $\frac{1}{2}$ mins.
8. When they are cool put whipped cream and fruit on top.

Yummy Dessert

