

Best Ever Pavlova

Ingredients:

- 4 egg whites
- $\frac{1}{4}$ tsp salt
- 1 cup castor sugar
- 2 tsp cornflour
- 1 tsp white vinegar
- $\frac{1}{4}$ tsp vanilla essence

Method:

1. Preheat oven to 180°C.
2. Trace around the edge of a large circle dinner plate on baking paper.
3. Cut the paper so it has a 2cm border on the outside of the drawn circle.
4. Dob a few spots of water on a large baking tray and place baking paper on top (sit it sticks down).
5. Beat egg whites and salt with an electric mixer until peaks form.
6. Add caster sugar gradually as meringue becomes shiny (1 dessertspoon every 20-25 seconds- so sugar disappears).
7. Separately, mix cornflour, vinegar and vanilla in a small bowl and add to the meringue until it disappears.
8. Pile the mixture onto the circle and smooth sides and top.
9. Place in the oven (on the middle rack) and reduce heat to 150°C. Cook for 80 minutes.
10. Turn oven off and leave pavlova to cool inside oven (1-2 hours).

***Cover with lashings of whipped cream and fruit,
serve and enjoy!***