

THE MERINGUE by Cecile

Ingredients :

- **6 eggs**
- **210 grammes sugar**
- **200 grammes icing sugar**

Utensils :

- **A bowl**
- **A whisk**
- **2 spoons**
- **2 or 3 baking tray**

Steps of the recipe :

1.break the eggs and separate the yellow than the white.



2.Put the sugar in the bowl with the egg white.





3. Prepare the icing sugar.



4. Then start to mix. Make the egg white becoming thicker and whiter.



5.Had the icing sugar and continue to mix.



6.Put some of the mixture on the baking tray with the spoons.



7. Cook for 1 hour at 60 degrees. Touch to see if it's ready (if it's worth wait 1h30).



8. When it is ready you can do some forms like a rabbit with toothpick and honey.



You can had chocolate to decorate it !



Let's have fun !