



# PEPPERMINT CANDY CANE KISSES

*Baking Queen Juliet Sear is on hand to help you create homemade happiness this Christmas. Her Peppermint Candy Kisses are the perfect gift to raise a smile from loved ones – with no need for mistletoe!*

Prep time 10 minutes | Cook time 30 minutes | Makes 5 gifts

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4 Clarence Court Liquid Egg Whites (Simply Egg Whites)  
200g caster sugar  
200g white chocolate, melted and cooled

Gel food colouring (red)  
8-10 candy canes crushed in a food processor with a teaspoon or two of cornflour (to prevent sticking)

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Whisk the egg whites until stiff peaks form. Slowly add in the sugar bit by bit, whisking continuously.

Turn the piping bag inside out and paint your bag with food colouring. Return the piping bag to its original position and spoon in your meringue mixture.

Pipe your kisses onto a lined tray.

Bake for 20-30 mins at 120C and then turn the oven down to 100C for an additional 30 mins until the meringues are completely dry.

Once cooled, crush the candy cane sweets in a food processor (or with a rolling pin in a strong bag) before gently melting the white chocolate.

Dip the bases in the chocolate and encrust in candy canes. Set aside to dry/set on some baking parchment paper.

Once completely set, wrap in little gift bags tied with ribbon and a personalised label.



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