



Essie's Love Dreams

Meringues with White Chocolate, Coconut & Almonds

Yields approximately 20 meringues

For the meringue:

- 4 large egg whites – separated cleanly with no yolks at all
- 1 cup sugar
- $\frac{1}{4}$ cup unsweetened finely grated coconut
- 1 drop red food color (optional)

In the bowl of an electric mixer fitted with the whisk attachment, whisk the egg whites on medium-high speed until light and frothy. With the mixer still running, sprinkle in the sugar in a steady stream. Continue mixing until the meringue holds its shape when the whisk is lifted out. Whisk in the food color and coconut. Drop the meringues onto a parchment-lined cookie sheet by the heaping tablespoon (advanced cooks can pipe large “kisses” with a piping bag fitted with a star tip.) Bake at 200° F for 3 hours or until the meringues have hardened. Let cool before finishing.

To finish:

- 8 oz best quality white chocolate (not white chocolate chips), chopped
- $\frac{1}{2}$ cup toasted slivered almond, chopped
- $\frac{1}{2}$ cup toasted shredded coconut

In the microwave, gently heat the white chocolate until the majority of it is melted, then stir it to melt the remaining pieces. Dip the bottom half of the meringue in the white chocolate. Dip the chocolate-covered part of the meringue in the coconut and/or almonds and then place on parchment or wax paper to dry.

Garnish with a little edible gold dust for extra pizzazz.



Annaleigh Ashford & Reg Rogers
in *You Can't Take It With You*