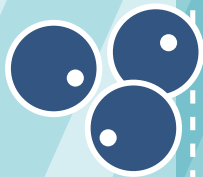
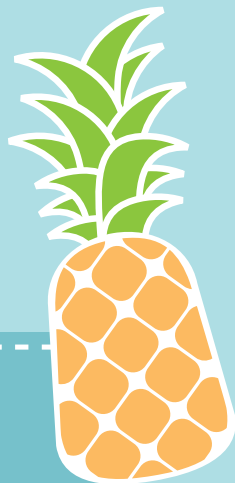


Pavlova



6 Egg Whites
1 TSP Vinegar
Dash Salt

1 1/2 Cups Sugar
Whipped Cream
Fruit of your choice

Separate egg yolks from whites and let sit at room temperature for 1/2 hour. Beat for 6 minutes with Vinegar & salt, gradually adding sugar and increasing mixer speed. Pile in the center of a well-greased or wax paper-covered baking pan and spread out to edges. Bake at 300 degrees for 75 minutes, then turn off heat and let cool another 45 minutes inside oven. Remove from oven and top with whipped cream and a fruit of your choice.

If making mini-pavlovas in a muffin pan, reduce baking time to 45-50 minutes and fill up to 1/2 of each cup.

