

Swirly Pops

Recipe By Rachel Nayman



Cooking and Prep: 
3.5 h

Serves:  24

Contains: 

Preference: Parve

By Rachel Nayman

Difficulty: Medium

@cookupawedding

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Your kids will go crazy over these 4 ingredient Swirly Pops! Simpler than it looks, these are a no-brainer.

Source: Kosher.com

Exclusive

Ingredients (4)

Main ingredients

- 8 large egg whites
- 3/4 teaspoon salt
- 2 cups superfine granulated sugar
- food coloring of choice

Start Cooking

Swirly Pops

1. Preheat oven to 175°F and line two large baking sheets with Gefen Easy Baking Parchment Paper.
2. Beat whites with salt in a standing electric mixer at high speed (or with a handheld mixer in two batches) until they just hold stiff peaks. Gradually add sugar, beating at high speed until whites hold stiff, glossy peaks.
3. Spoon meringue into two separate bowls and stir in food colorings of choice. Place meringue into two Ziploc freezer bags and snip off the ends.
4. Pipe meringue into lolly shapes of your choice on the baking sheets. Place lollypop sticks into pops.
5. Bake meringues in upper and lower thirds of oven until crisp but the coloring is still bright, about two hours.
6. Turn off oven and leave meringues inside oven to cool for one hour, then cool completely on sheets on a rack.

Note:

For awesome fluffy meringues make sure your eggs are at room temperature. You can warm them up in warm (not hot) water for three minutes if they just came out of the fridge.

Tip:

For processed-free (or food- coloring-free) pops, keep the meringues white and use striped straws as lolly pop sticks!