

Cappuccino Meringue Clouds

Recipe By *Alexandra Zohn*



Cooking and Prep: 
1.5 h

Serves:  8

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: KosherScoop.com

For many of us, the coffee shop stop is a daily ritual, and I do miss the custom during Pesach. These meringues are the product of my morning coffee nostalgia.

Ingredients (4)

Main ingredients

- 1 [French Meringue Master Recipe](#)
 - 3/4 teaspoon ground cinnamon
 - 1/2 teaspoon instant coffee granules
 - 1/2 cup sliced almonds
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Start Cooking

Make the Meringues

1. Add the cinnamon and coffee to the meringue right after mixing in the vinegar, step 5 in master recipe.
2. Once incorporated, spoon meringue onto prepared baking sheets and press down a bit with the spoon. The shape is rustic and uneven, but that's the beauty of these meringues! Make them whatever size you want them to be, but leave one inch in between each "cloud."
3. Top each meringue with about one tablespoon of sliced almonds, pressing gently so they stick.
4. Bake in preheated oven for one hour, turn heat off and let cool completely in oven.

Note:

Serve or freeze in an airtight container.

Variation:

- Turn them into mocha meringue clouds by adding 1 tablespoon sifted unsweetened cocoa powder instead of the cinnamon.
- Substitute almonds for toasted chopped hazelnuts, walnuts, pistachios or pecans.
- Gently fold in 3/4 cup chocolate chips before spooning them onto the baking sheet.