



Patriotic Pavlova

Ingredients:

!For meringue:

1 cup sugar

2 tsp cornstarch

3 large egg whites at room temperature 30 minutes

¼ tsp. salt

1/8 tsp. cream of tartar

2 tsp distilled white vinegar

1 tsp. vanilla extract

!For filling:

1 cup well chilled heavy cream

1/3 cup sour cream

1/4 cup sugar

1 tsp vanilla extract

4 cups mixed berries (sliced strawberries, blueberries, raspberries)

2 Tbsp. sugar

Directions:

Make meringue:

Preheat oven to 250°F with rack in middle. Trace a 9-inch circle on a sheet of parchment paper. Turn parchment over and put on a baking sheet.

Whisk together sugar and cornstarch in a small bowl.

Beat whites with salt and cream of tartar using an electric mixer at medium speed until they hold soft peaks.

Increase speed to medium-high and beat in sugar mixture in a slow steady

stream. After all sugar has been added, beat 1 minute more. Add vinegar and vanilla and beat at high speed until meringue is glossy and holds stiff peaks, about 5 minutes (longer if using hand-held mixer). Gently spread meringue inside circle on parchment, making edge of meringue slightly higher than center (the "crater" is for cream and fruit). Bake until meringue is pale golden and has a crust, 45 minutes to 1 hour. Turn oven off and prop door open very slightly with a wooden spoon. Cool meringue in oven 1 hour.