

Classic Pavlova

Servings: 8	Prep Time: 15 minutes	Cook Time: 1 hour 30 minutes	Total Time: 1 hour 45 minutes
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Ingredients:

For the Pavlova:

- 4 large egg whites
- 1 c granulated sugar
- ½ tsp pure vanilla extract

For the Topping:

- 1 c heavy whipping cream, very cold
- 1 tsp pure vanilla extract
- 2 tbsp powdered sugar
- ½ c fresh berries, chopped
- Fresh mint leaves, for garnish
- Lemon zest, for garnish



Instructions:

1. Preheat the oven to 275F. Line a half sheet pan with parchment paper.
2. In a large mixing bowl, whip the egg whites on medium-high speed using a handheld mixer or stand mixer.
3. Add in the granulated sugar slowly – it should take 2-3 minutes to add all of the sugar. Once all of the sugar is added, add the vanilla extract and whip until stiff peaks form.
4. Transfer the mixture to the baking sheet and use a spoon or offset spatula to create a well in the center.
5. Bake for 90 minutes or until the pavlova is firm and dry in the center but not brown on top.
6. Turn off the oven and leave the pavlova to cool inside – about 1-2 hours.
7. Pipe or spoon the whipped cream into the pavlova and top with fresh berries, mint leaves, and lemon zest.
8. Enjoy!

For the Topping:

1. Add the heavy whipping cream, vanilla extract, and powdered sugar to a large bowl.
2. Beat until medium peaks form (halfway between soft and stiff).
3. Serve immediately or refrigerate up to 2 hours before serving.