



Easter Egg Chocolate Pavlovas

Everyone will love these light and elegant chocolate pavlovas for Easter dessert.

12 servings



up to 75 Min.



Ingredients:

Pavlovas:

- 5 egg whites
- 0.25 tsp cream of tartar
- 1 tsp salt
- 1.33 cup granulated sugar
- 4 tsp Cornstarch
- 2 tsp red wine vinegar
- 1 tsp vanilla extract
- 0.25 cup cocoa powder
- 1 package Shirriff Chocolate Pudding & Pie Filling
- 2 cup mini candy-coated chocolate Easter eggs
- 0.5 cup chocolate shavings

- 1 Preheat oven to 300°F (150°C). Using electric mixer, beat egg whites until foamy, then add cream of tartar and salt. Increase speed to high; beat until soft peaks start to form. Gradually add sugar, beating until glossy stiff peaks form. Sift cornstarch over top and pour in vinegar and vanilla; fold into egg whites. Fold in cocoa powder.
- 2 Scoop 12 (1/2 cup/125 mL) portions onto large parchment paper-lined baking sheet. Using large spoon, swirl and shape into 3-inch (8 cm) mounds with 1/2-inch (1 cm) depression in centre.
- 3 Bake for 5 minutes. Reduce temperature to 250°F (120°C); bake for 55 to 75 minutes or until outside is crisp and dry. Turn off oven, then let stand in oven for 1 hour. Remove from oven; let cool completely.
- 4 Meanwhile, prepare Chocolate Pudding & Pie Filling according to package directions. Refrigerate until ready to serve.
- 5 Just before serving, fill each pavlova with pudding. Garnish with mini Easter eggs and chocolate shavings.





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Cook's Tips:

Just before serving, fill each pavlova with pudding. Garnish with mini Easter eggs and chocolate shavings.



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