



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Pavlova –**

**4 egg whites, at room temperature**

**¼ tsp. salt**

**¼ tsp. cream of tartar**

**1 cup fine granulated sugar**

**4 tsp. cornstarch**

**2 tsp. white wine vinegar**

**1 tsp. vanilla extract**

**1 cup heavy cream, chilled**

**2 – 3 cups strawberries, sliced and sprinkled with sugar and Grand Marnier**

**1. Preheat oven to 275°.**

**2. Beat egg whites, salt and cream of tartar together in a bowl until the whites hold a stiff peak. Add the sugar, a few tablespoons at a time, beating until mixture is stiff and glossy. Beat in the cornstarch, then the vinegar and the vanilla.**

**3. Butter and lightly flour a loose-bottomed 8 inch springform cake pan and fill it gently with the meringue mixture, spreading it higher around the edges than in the center of the pan to form a depression.**

**4. Bake the cake for 1 to 1 ¼ hours, or until meringue is firm and lightly browned. Pavlova will remain moist inside. Cool slightly, unmold, slide onto a serving plate, and cool completely.**

**5. Lightly whip cream. Just before serving, spread the Pavlova with whipped cream and then with the strawberries. Serve immediately.**

***Credit: Silver Palate Cookbook***