



Skittles Mini Meringue Kisses
RECIPE

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<?xml version="1.0"?>

TIME

180 Minutes

INGREDIENTS

7 items

MAKES

11 servings

Crisp, delicate meringues that are the perfect summer dessert, sprinkle with crushed Skittles® for a rainbow effect. This mini meringue recipe has been created by Aminah Sattar, find her Instagram page by searching for: @bitesandbakess

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INGREDIENTS

- 3 egg whites
- 3/4 cup caster sugar
- 1 large pack of Skittles
- 1/2 tsp vanilla extract
- Pinch of salt
- 1/4tsp lemon juice
- 2 tbsp boiling water

PRODUCTS USED



SKITTLES Fruits 1kg Bag

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[WHERE TO BUY](#)

Cooking Instructions:

1. 1

Separate 10 red Skittles in a small bowl and soak in the boiling water.

2. 2

Meanwhile, add your egg whites to a large mixing bowl with the salt & lemon juice.

Using a stand mixer/ handheld mixer, whip together until the mixture becomes frothy.

3. 3

Slowly sprinkle in the sugar. This step makes a big difference in your final meringues so remember to take your time and add the sugar in gradually. After the sugar has been added, beat in the vanilla extract.

4. 4

From your small bowl, discard the Skittle lentils, you should be left with red water as the colour from the skittles has transferred. Add 1 tsp of this to your meringue mixture to give it a light pink colour.

5. 5

Continue beating your meringue mixture until it gets to a thick marshmallow-y texture and can hold a stiff peak. Transfer to a piping bag immediately.

6. 6

Place individual Skittle lentils of every colour on baking paper, spaced at least 2 inches apart. Pipe your meringues on top of each Skittle lentil.

7. 7

Bake at 200F for 45 minutes. Turn the oven off and leave the meringues in the oven for a further 2 hours minimum to allow them to completely dry out.

8. 8

Top with crushed Skittles to make them extra colourful!

Nutrition:

62 calories per mini meringue

More Recipes Like This



[Skittles Vegan Ice Cream Sandwiches](#)

Cooking time

25 Minutes

Ingredients

10 items

[SEE DETAILS](#)



[Skittles Rainbow Vegan Cupcakes](#)

Cooking time

35 Minutes

Ingredients

16 items

[SEE DETAILS](#)



[Skittles No-bake Strawberry Cheesecake](#)

Cooking time

15 Minutes

Ingredients

10 items

[SEE DETAILS](#)



[**Skittles Vegan Fudge**](#)

Cooking time

25 Minutes

Ingredients

5 items

[SEE DETAILS](#)

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