



## Meringue and Peach Squares

3 Egg whites with BEATER  
3ml Cream of tartar  
Pinch of salt  
150g Castor sugar  
250ml Cream, whipped with BEATER  
2 Yellow peaches, halved and sliced

### Method:

In a large mixing bowl, beat egg whites until foamy. Add cream of tartar and salt, beat until soft peaks form. Add sugar, 12.5ml at a time, beating continuously. Draw 26cmx18cm rectangle on a piece of greaseproof paper, spread evenly with meringue. Bake at 120°C for 1 ½ hours, switch off oven. Allow to dry overnight. Just before serving, cut meringue into six squares, spread each with whipped cream, decorate with peach slices.