

Mini Black Forest Pavlovas



These little treats are the perfect spooky addition to any Halloween celebration! Allow to cool overnight for the best texture.

Recipe supplied by [Made By Mandy](#).

Ingredients

For the Pavlovas

5 large egg whites, cold

180g Black & Gold Caster Sugar

1 tbsp Black & Gold Cornflour

1 tsp white vinegar

For the Whipped Cream

350ml Black & Gold Thickened Cream

2 tbsp Black & Gold Icing Mixture

For the Berry Compote

250g Community Co Frozen Mixed Berries

2 tbsp Black & Gold Caster Sugar

1 tsp vanilla extract

Other

20g dark chocolate, for shaving

5 Scotch Finger biscuits

1 tube black icing writing pen

Method:

1. Preheat oven to 140°C (fan-forced) and line a baking tray with baking paper.
2. For the pavlovas, whisk egg whites on medium speed until soft peaks form. Gradually add caster sugar, one tablespoon at a time, whisking until glossy and stiff peaks form. Add cornflour and vinegar and whisk for another 30 seconds.
3. Transfer the mixture to a piping bag fitted with a circle nozzle and pipe onto the prepared tray.
4. Use the back of a spoon to create a slight divot in the center for the filling. Transfer to the oven and immediately reduce the oven temperature to 100° C. Bake for 1 hour until crisp on the outside. Turn the oven off and leave pavlovas inside to cool completely - overnight is best.
5. For the berry compote, add frozen berries, sugar and vanilla extract to a small saucepan over medium heat until the berries begin to melt. In a small bowl, mix cornflour with 1 tbsp water until smooth, then stir into the berries. Cook for another 4-5 minutes, or until slightly thickened. Set aside to cool.
6. For the whipped cream, add the cream to a bowl and start beating. Gradually add the icing mixture and continue beating until soft peaks form - around 3-5 minutes. The cream should hold its shape but still be soft and creamy.
7. For the Scotch Finger tombstones, pipe a border around each biscuit, then write "RIP" in the centre using the black icing pen.
8. To assemble the pavlovas, spoon a dollop of whipped cream into the centre, top with berry compote, a Scotch Finger tombstone, and a shaving of dark chocolate.