

**MERINGUE (DEHYDRATED)**

Yield 100

Portion 2-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
225 cal	56 g	2 g	0 g	0 mg	31 mg	74 mg

**Ingredient**

MERINGUE POWDER  
 WATER,COLD  
 SUGAR,GRANULATED

**Weight**

3-3/8 oz  
 1-5/8 lbs  
 1-1/2 lbs

**Measure**

3/4 cup  
 3 cup  
 3-3/8 cup

**Issue****Method**

- 1 Add water to mixer bowl; add meringue powder.
- 2 Using whip, mix at low speed 1 minute or until powder is dissolved. Beat at high speed until stiff peaks form, about 5 minutes.
- 3 Gradually add granulated sugar beating at high speed 1 minute or until meringue is glossy.
- 4 Spread about 2-1/2 cups meringue over warm pie filling, about 122 F. in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 5 Bake 16 to 20 minutes at 350 F. or until lightly browned.