



Raspberry Rosewater Pavlova

These meringue cakes are a festive dessert sure to impress your guests. Fragrant rosewater adds a 'wow' factor.

Ingredients

MERINGUES

- 6 large egg whites, room temperature
- pinch of salt
- 1½ cups superfine sugar
- 2 tsp cornstarch
- 1 teaspoon white vinegar
- 1½ TBSP rosewater, divided

TOPPING

- 1 bag [Pamela's Vanilla Frosting Mix](#)
- 2 TBSP butter, softened
- 6 ounces mascarpone cheese, room temperature
- 1 lb fresh raspberries (or other berries of your choice)
- 3 TBSP chopped pistachios
- 2 TBSP powdered sugar

Directions

Preheat oven to 350°.

Line baking sheet with parchment paper that has been marked with 8 three" circles (flip the paper before piping meringue). Or, one 8-inch round shape may be used to make one large cake.

Beat egg whites and salt until soft peaks form. Beat in sugar, one tablespoon at a time (mix last TBSP sugar with cornstarch), until mixture is stiff and shiny. Gently fold in vinegar and one teaspoon rosewater.

Transfer meringue to disposable piping bag, cut about ½" off the tip and pipe onto circles on parchment leaving a shallow indentation in the center (or spread meringue into 8-inch round shape with slightly higher edges).

Bake for 5 minutes; reduce heat to 250°. Bake for about 50 minutes (1 hour for 8" round) or until crisp. Turn off oven, leave the door slightly ajar, and let meringues cool completely in oven. Pavlovas can be kept in the oven overnight.

Combine Vanilla Frosting Mix, butter, mascarpone cheese, and remaining rosewater in a large bowl; beat until smooth. Spread frosting on cooled meringue. Arrange fresh raspberries on top, sprinkle with pistachios and dust with powdered sugar.

