

Never Fail Pavlova

4 egg whites (room temperature)

1 cup caster sugar

1 teaspoon vinegar

1 teaspoon vanilla

1. Beat egg whites till stiff
2. Slowly add half the sugar as you keep beating (makes mixture go shiny - approx 3-5 mins)
3. When stiff and shiny, add rest of sugar in one go whilst beating
4. Pour in vinegar (still beating)
5. Beat for one more minute
6. Pour onto top of upturned baking dish covered with "Glad Bake" (oven paper)
7. Heat oven to 150°C
8. Place Pav into oven
9. Immediately reduce heat to 100°C
10. Cook for 1 ½ hours
11. Turn off oven and leave Pav inside to very slowly cool
12. Eat.