



Recipe Christmas igloos

Serves Four

Ingredients

- 6 Cornish shortbread biscuits
- 6 scoops of Cornish ice cream, vanilla
- 4 eggs
- 112g castor sugar

Fun to make for Christmas parties.

Directions

Ask a grown up to help you and wash your hands.

Preheat oven to 220C.

Carefully separate the egg yolks and whites and wash your hands again after handling the eggs.

Whisk egg whites until they make firm peaks.

Add sugar, a teaspoon at a time, while continuing to whisk. Arrange biscuits on oven tray.

Place a small scoop of ice cream in middle of each biscuit.

Cover ice cream with meringue. Make sure ice cream is completely covered.

Bake in top of oven for 6-8 mins until meringue begins to brown. Serve with double cream.