



Festive Cinnamon Pavlova Wreath



DIFFICULTY: MEDIUM



PREPARATION TIME: 50-60 MINUTES



COOKING TIME: 1 HOUR 15 MINUTES



SERVES: 12-15

Ingredients

- 6 egg whites
- 1 1/2 cups castor sugar
- 2 tsps cinnamon

- 250g cream cheese, softened at room temperature
- 1/2 cup castor sugar
- 2 tsps vanilla
- 400mls thickened cream

- 1 punnet strawberries, sliced
- 1 punnet raspberries
- 1 punnet blueberries
- Icing sugar, for dusting

Method

Preheat oven on CircoTherm® to 120°C.

Whip the egg whites with an electric mixer until stiff peaks form then gradually add the sugar 2 tablespoons at a time, beat well between each addition until the meringue is thick and the sugar has dissolved. Gently fold through the cinnamon.

Grease and baking paper line 2 large oven trays. On each draw a 25cm circle and then a smaller 15cm circle in the centre of each to form the wreath template.

Use half the meringue to make the first wreath, pipe or spoon the meringue carefully within the template. Repeat with the remaining meringue and template to make 2.

Bake for 1 1/4 hours then allow to cool thoroughly into oven.

Beat the cream cheese, sugar and vanilla until smooth then add the cream and beat until thick.

Place one wreath onto the serving plate and top with half the cream and half the berries. Leave the second meringue on the tray and top with remaining cream and fruit. Carefully lift the second layer into position on top of the first. Finish with a dusting of icing sugar if desired. Serve immediately.

Notes
