Christmas Tree Pavlova

A light, festive dessert made from crisp meringue layers, vanilla whipped cream, and fruity jam – stacked into a beautiful Christmas tree shape.

Ingredients

- 2 egg whites
- 100 g (½ cup) granulated sugar
- 1 tsp cornstarch
- 1 pinch salt
- 200 ml (¾ cup + 2 tbsp) heavy whipping cream
- 1 packet vanilla sugar
- Alternative: 30 g (2 tbsp) sugar + 1 tsp vanilla extract
- Raspberry jam (about 4–5 tbsp)
- Fresh raspberries and mint for decoration (optional)
- Optional alternatives: cranberries, rosemary, powdered sugar

Instructions

- Preheat the oven to 100°C (210°F). Line a baking tray with parchment paper.
- Whip egg whites with salt until soft peaks form. Gradually add sugar, then whip in cornstarch until glossy and stiff.
- Transfer meringue to a piping bag with a star nozzle. Pipe five snowflake-like shapes, each one slightly smaller than the last.
- Gently press a small indent into the center of each meringue layer.
- Bake for about 70 minutes until dry to the touch. Turn off the oven and let cool inside for at least 2 hours, preferably overnight.
- Whip the cream with vanilla sugar (or sugar and vanilla extract) until soft peaks form.
- Assemble by stacking the pavlova layers with whipped cream and raspberry jam in between.
- Decorate with berries and herbs of choice. Serve and enjoy.

Tips

- Make sure all equipment is completely clean and grease-free.
- Add sugar slowly for a stable meringue.
- Assemble shortly before serving for the best texture.