

Easter Pavlova Nests – Printable Recipe

Prep Time: 15 minutes

Baking Time: 60-70 minutes

Cooling Time: 3-4 hours (or overnight)

Servings: 6-8 nests

Ingredients

Pavlova

2 egg whites

100 g (1/2 cup) granulated sugar

1 tsp cornstarch

1 pinch salt

1/2 tsp lemon juice or white vinegar (optional)

Filling

200 ml (3/4 cup + 2 tbsp) heavy whipping cream

1 packet vanilla sugar

or: 30 g (2 tbsp) sugar + 1 tsp vanilla extract

Toppings

Fresh berries

Mini chocolate eggs

Directions

1. Preheat oven to 100°C (210°F) and line a baking tray with parchment paper.
2. Whip egg whites with salt until soft peaks form. Slowly add sugar while mixing until glossy stiff peaks form.
3. Gently fold in cornstarch and lemon juice (if using).
4. Spoon or pipe 6-8 nests onto the tray and create a small indent in the center.
5. Bake for 60-70 minutes until dry but still pale.
6. Turn off oven, open door slightly, and let cool inside for at least 3-4 hours or overnight.
7. Whip cream with vanilla sugar until soft peaks form.
8. Fill pavlova nests with cream and top with berries and mini eggs before serving.