

White Chocolate Strawberry Pavlova Cookies

Extensive recipe at <https://www.instructables.com/id/White-Chocolate-Strawberry-Pavlova-Cookies/>
Frosting recipe: <https://chocolatechocolateandmore.com/white-chocolate-buttercream-frosting/>

Ingredients:

- 4 Eggs (egg white will also work)
- Pinch of Salt
- 1 Cup Fine Granulated Sugar
- 2 Teaspoons White Vinegar
- 2 Level Tablespoons Cornstarch
- Wilton Gel Food Coloring (optional)
- 1/2 Cup White Chocolate Chips
- 1/2 Cup Butter
- 2 1/4 Cups Powdered Sugar
- 1/2 Teaspoon Vanilla Extract
- *2-3 Tablespoons Milk (recipe called for heavy whipping cream)
- Fresh Strawberries (optional but highly recommended)

*I ended up using evaporated milk because someone used up the last bit of milk before I made the frosting.

Meringue:

Cut two sheets of parchment paper to fit the cookie sheet. Trace circles on the parchment paper as piping guides. Set out the 1/2 cup of butter on a small plate to come to room temperature and preheat your oven to 250 degrees Fahrenheit. Next, carefully separate the egg whites from the yolks. Cover and refrigerate the egg yolks and put the whites in the large KitchenAid or mixing bowl. Add a pinch of salt to the egg whites and beat at high speed until foamy. Slowly and gradually add the fine granulated sugar and beat until sugar is completely dissolved, scraping the sides of the bowl with the spatula as needed (it should not feel grainy to the touch). Add the vinegar and cornstarch and beat until incorporated and stiff peaks have formed. Tint the meringue if desired and prepare the piping bag. Pipe rosettes onto the parchment paper and bake the meringues for 30-40 minutes in the preheated oven until light and dry inside.

Filling and Assembly:

Melt 1/2 cup of white chocolate chips in the microwave in 30 second increments, stirring after each time until smooth. Let the melted chocolate rest for one to two minutes while you prepare the frosting. Beat the room-temperature butter on high speed until creamy. Slowly add 2 1/4 cups of powdered sugar and beat until incorporated. Beat in vanilla extract and milk, scraping the sides of the bowl with the spatula as needed. Slowly add the melted white chocolate and beat until fluffy and smooth. Transfer to one of the medium-sized bowls and set aside. Next, wash and dice the strawberries. Put them in another of the medium-sized bowls.

Spread about a teaspoon of the white chocolate frosting on the bottom of each of the cookies with the offset spatula. Spoon the diced strawberries on half of the cookies and put them together into strawberry cookie "sandwiches." Lightly dust with powdered sugar and serve with a garnish of strawberries if desired. Enjoy immediately to avoid mushiness, or refrigerate in a sealed container if necessary.