

Wedding Baking – Lemon Meringue Tower

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/tiramisu-recipe-with-italian-meringue>

Ingredients:

- 1 3/4 cups plain flour
- 7 tablespoons butter
- 3 1/3 tablespoons caster sugar
- 1 egg yolk
- 2 3/8 tablespoons water approx
- 3/4 cup butter softened
- 1 7/16 cups caster sugar
- 3 eggs large
- 2 lemons
- 1 lemon
- 1 1/4 cups self-raising flour
- 1 lemon curd x Quantity of Ruth's Super Zingy
- 1 powdered gelatine x sachet of Dr Oetker
- Italian meringue
- 5 large egg whites
- 2 1/16 cups caster sugar
- 6 3/4 tablespoons water

Nutrition:

1. Calories: 1390 calories
2. Carbohydrate: 193 grams
3. Cholesterol: 360 milligrams
4. Fat: 62 grams
5. Fiber: 7 grams
6. Protein: 25 grams
7. SaturatedFat: 37 grams
8. Sodium: 1010 milligrams

9. Sugar: 111 grams

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