

# English Toffee Meringue Tarts

**Makes 12**

## **Ingredients**

Chocolate Mousse

1 pkg. (4 servings) fat free/sugar free chocolate instant pudding

1 cup 1% or skim milk, cold

8 oz. container of fat free whipped topping

## **English Toffee Meringue Tarts**

2 large egg whites, room temperature

¼ tsp. cream of tartar

½ cup sugar

2 tbsp. Simple Indulgence™ English Toffee Dessert Blend

¼ cup toffee bits

In Quick Shake® Container, mix pudding and milk until thickened. Pour pudding mixture into an 8 ¾-cup/2.1 L Wonderlier® Bowl and fold in whipped topping, using a Saucy Silicone Spatula. Cover and place in the refrigerator.

Preheat oven to 275°F/135° C. In a 6-cup/1.4 L Wonderlier® Bowl using an electric mixer on medium speed, beat egg whites until they are light and frothy, about 20 seconds. Add cream of tartar and continue to beat whites until a soft peak forms—about 2 minutes. Turning mixer up to high, gradually add the sugar in a slow, steady stream. Do not add all of the sugar at once. Continue to beat until the mixture is glossy and a stiff peak forms, about 3-4 minutes. Using a Saucy Silicone Spatula, fold in the Simple Indulgence™ English Toffee Dessert Blend until well incorporated.

Place the egg white mixture into the Squeeze It™ Decorator with the rosette tip. Pipe the egg white mixture on a baking pan in a circular motion, moving in then out, making a 3–4" diameter tart. Space about 1" apart. Bake for 1 hour until the meringues start to look cracked. Turn the oven off and let the meringues sit in the oven for about 30-45 minutes until they are thoroughly dry.

Place the chocolate mousse in the Squeeze It™ Decorator with the rosette tip, and pipe on the top of the English toffee meringue tarts. Sprinkle with toffee bits.