



These vegan unicorn meringue kisses are my favorite recipe of the year. I was able to create these vegan meringue unicorns on my first attempt - and that's rare in my kitchen. What's special about these meringue kisses is that they are vegan. These unicorn meringue kisses are made with Aquafaba, the juice or water that comes out of a chickpea can. How amazing is that? Typically when I prepare a salad with chickpeas, I just throw the water away. Now I have new use for them and that's super exciting. Left over aquafaba can be frozen and used for another recipe as well.

Unicorn Meringue tools and ingredients needed:

Here's what you'll need to make these unicorn meringue kisses (besides the ingredients):

Gel based food color in pink, turquoise, yellow, black (for the eyes), gold (for the horn).

Two brushes: one very fine one, to draw on the eyes and a thicker one to color the horn. Finally, and optionally, you may want to create the cheek effect with edible red dusting color and a bristle brush.

Vegan Aquafaba meringue Ingredients:

(makes about 40 unicorn kisses):

- 125 ml of chickpeas water. Drain the chickpeas from the tin. Put the canned water in the refrigerator overnight, then use.
- 1 pack of vanilla sugar
- 125 g of sugar

Instructions for Unicorn Meringues

- In a standmixer, mix chickpea water for 10 minutes until stiff peaks. Then add sugar (including vanilla sugar) and beat for another 5 minutes.
- Put 1/3 of the meringue aside and dye in 3 colors: pink, turquoise and yellow. In a line shape, distribute each color meringue on a piece of foil and wrap it to form a sausage. Prepare a piping bag with a small, closed star pastry tip. Then add the "sausage" with the three colors in a piping bag.
- Prepare a second piping bag with a large open circular tip and add the remaining white meringue.
- On baking paper, pipe small meringue kisses. Decorate with colorful meringue.
- Bake unicorn meringue. Preheat oven to 100 degrees Celcius for 75 minutes (210 Fahrenheit). After 75 minutes, turn off the oven and let the unicorn meringue cool completely.
- Paint eyes with a fine brush and black food coloring.
- Paint the unicorn horns with a brush and gold gel food coloring.
- Dust on some cheeks with red food color in pulver form.