



Ingredients for vegan, italian meringue

- 60g of water (about a quarter cup)
- 120g sugar (about half a cup)
- 60g Aquafaba (about a quarter cup chickpea water - best to use chickpea water from a can of chickpeas, just make sure it's not salted. A can has about twice the required amount of chickpea water needed.)
- 2 tsp vanilla extract or 1 tsp vanilla paste or 2 packs of vanilla sugar
- Natural Fruit Flavors (Optional)

Instructions for vegan meringue

1. Beat aquafaba for 10 minutes in standmixer until blender until soft peaks.
2. Boil water and sugar until it reaches 115 degrees Celcius or 240 Fahrenheit.
3. Add sugar syrup directly into beaten meringue.
4. Continue beating the meringue until it has completely cooled to room temperature. At that point, you may add vanilla extract or other aromas. You can then use it directly to decorate a cake with or use it as filling.

Tips:

- I would NOT suggest preparing the meringue in advance. The meringue does lose volume and becomes more liquid with time. I'd prepare it 2 - 4 hours before use.
- Supposedly you can create a delicious vegan Italian buttercream from this stage on. I've tried it several times (by adding vegan butter to this) and have not been successful.

Vegan vanilla cake recipe

The recipe for vegan vanilla cake can be found here: <https://www.keyk.de/en/blog/baking-recipes-and-ideas/vegan-vanilla-cake-recipe>