

# RECIPE: PAULONA

Courtesy: Judy Hobson Lucas

From the Kitchen of:

4 EGG WHITES

1 TEASPOON WHITE WINEGAR

1 CUP SUGAR

1 TEASPOON VANILLA ESSENCE  
HEAVY WHIPPING CREAM

BEAT EGG WHITES UNTIL STIFF PEAKS FORM.

ADD IN  $\frac{1}{2}$  CUP SUGAR. BEAT UNTIL STIFF.

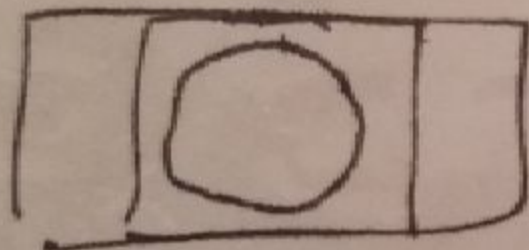
ADD ADDITIONAL  $\frac{1}{2}$  CUP SUGAR. ADD

IN VINEGAR + VANILLA + MIX TO

ENSURE COMBINED. TURN OUT ONTO



PARCHMENT PAPER ON COOKIE SHEET. MARK  
OUT PLATE ROUND ON PARCHMENT PAPER.  
CAN FURTE SIDES OF PANLOVA  
IF YOU WISH. COOK AT



CUT IF WISH



240°F FOR  
1 1/2 HRS. TURN  
OFF OVEN AND  
LEAVE IN.

WHIP CREAM + PILE ON TOP. DECORATE W/

FRUIT

