



Vegan Meringue Cookies

Our **Tylopur®** branded HPMC can be used to stabilize foams and emulsions. It creates high quality products with optimal binding and mouthfeel. It improves the air incorporation for a better texture and structure. Therefore, **Tylopur®** can completely replace egg-white in the preparation of meringues.

Featuring flavors provided by:



Peppermint

Ingredients	%
Water	49.57
Powdered Sugar	48.23
Tylopur® SFE-400	1.07
Peppermint Flavor 159016	0.8
Vanilla Bean Flavor 2521108	0.2
Xanthan Gum	0.06
Salt	0.02
Red Color	0.05
Total	100

German Chocolate

Ingredients	%
Water	43.22
Powdered Sugar	53.54
SFE-400	1.07
Cocoa Powder	0.5
Dark Chocolate Flavor 3231240	0.56
Toasted Coconut Flavor 2923473	0.43
Salted Caramel Flavor 2825190	0.6
Xanthan Gum	0.06
Salt	0.02
Total	100

Method:

1. Blend powdered sugar, xanthan, salt and Tylopur® SFE-400 well.
2. Slowly add the water and start whisking with a mixer at a moderate speed (3 min).
3. Add the rest of the powdered sugar and whisk at high speed until a creamy and firm texture is reached (5-8 min whisking).
4. Make small portions with a piping bag and bake at 100 °C for 1 – 3 h (until they are completely dry).

**Note* For liquid flavors/colors, add during wet whisking phase, for dry flavors/colors add during dry blending phase.*

BENEFITS:

Excellent Stabilization: Tylopur® creates stable creamy foam with increased overrun

Texture: Tylopur® creates rich and creamy texture with fat-like mouthfeel

Egg Replacement: Tylopur® can mimic the functionality of egg-white in meringues