



La Vieja Fabrica

PB&J Meringue Ghosts

with Strawberry Fruit Spread



LA VIEJA FABRICA



Available for purchase at Walmart and Amazon.com



La Vieja Fabrica Strawberry Fruit Spread



Egg Whites



Sugar



Cream of Tartar



Vanilla Extract



Candy Eyeballs



Peanut Butter

PREP : 20MIN | TOTAL: 2 HRS | SERVES: 20

LET'S GET STARTED

Delightfully crisp and light, these meringue ghosts are the most adorable kid-friendly Halloween treats!

TOOLS

- Candy Eyeballs

INGREDIENTS

Ingredients | Serves 20 people

- Egg Whites 4
- Granulated Sugar 1 cup
- Cream of Tartar 1/2 tsp
- Vanilla Extract 1/2 tsp
- Candy Eyeballs 1 container
- Peanut Butter 1/2 cup
- La Vieja Fabrica Strawberry Fruit Spread 3 tbsp

LET'S GET SOCIAL

 La Vieja Fabrica US

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1 COMBINE INGREDIENTS

Preheat your oven to 225 degrees F. Line a baking sheet with parchment paper. In a stand mixer fixed with the whisk attachment, whisk your egg whites on medium speed until frothy.



4 BAKE

Once you've piped all of your ghosts, bake them for 40 minutes or until they are no longer sticky and you can pick them up with your hands.



2 BEAT INGREDIENTS

Next, add your sugar in small portions at a time and continue to whisk. Then add the cream of tartar and vanilla extract. Whisk on high for about 5-6 minutes until stiff peaks form (when you lift the whisk, the mixture shouldn't drip).



4 MAKE FILLING

Mix peanut butter and fruit spread in a bowl until you get a nice consistency. Add mixture to a piping bag and add a small amount to the base of the ghost. Add the top and use the filling to dab a small amount where you want to place the eyeballs as glue. Add the eyes and enjoy!



2 PIPE MERINGUE

Put the meringue in a piping bag with a round piping nozzle and make rounds for the base and a kiss for the head. Quickly pull up one last time to create the pointed tip at the top.