

### **Meringue & Caramel Christmas Tree**

1 pavlova base and about 20 small meringues – either home-made or shop purchased  
1 large double cream – whipped to firm peaks  
1 can condensed milk caramel/dulce de leche  
Good splash Baileys (optional, esp if children involved)  
Maltesers or similar shaped chocolates  
Small chocolate stars/hearts or other shapes and ideally a large chocolate star for the top, feel free to use whatever you like, chocolate buttons, minstrels etc etc (optional)  
Melted chocolate, milk, plain or white or even all three, cooled a little (optional)  
Toffee sauce for drizzling (optional)  
Edible glitter/sparkles  
Ribbon, sparklers or any other things that will make it really beautiful

1. Whip cream and stir in (rippled not smooth) the cream and caramel, add the Baileys if using
2. Start with the pavlova base and build an upside down cone with the meringues using with cream/caramel as your bricks and mortar. You are aiming for a tall, even, regular xmas tree shape
3. Decorate the tips of each meringue branch with a malteser.or similar chocolates
4. Drizzle to create tinsel with melted chocolate
5. Top with star
6. Drizzle with toffee sauce
7. Cover in edible sparkles, ribbons and anything else you have – remember Christmas should be camp!

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