

# Bombs Away Cupcakes

September 23, 2020

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Bombs away cupcakes are what they sound like. The batter is thick from the meringue. It will drop off the spoon leaving the spoon coated. These manly cupcakes are sweet, simple, and require a little hand eye coordination to fill the cups. The great thing is no batter drips on the cupcake pan. To make the meringue means beating egg whites. You can watch episodes of Jacques Pepin. He can whip up egg whites stiff with a chilled copper bowl, chilled copper balloon whip, and refrigerated egg whites. mac still lacks upper body vigor; so, she used her copper stand mixer on high.

## Manly Whipping

Meringue may seem like a girly food but it's a sponge of pure protein with a simple carbohydrate, granulated sugar. These ingredients are also free of gluten. To cook all these treats, use the middle of the oven 350 F with a cupcake pan lined with round-flat-bottomed-corrugated paper liners for about 20 to 25 minutes.

Making the meringue means bringing to a simmer, low boil, a saucepan with 2-1/2 cups of sugar in 1/2 cup of water. Stir often to prevent burning and sticking. Pour the hot sugar syrup gradually into 1-1/4 cups of egg whites that are now opaque, white, stiff, fluffy, and just over a



half-gallon volume, from giving them a good whipping.

The 100C sugar syrup cooks the egg whites. Once all combined pour in Bourbon vanilla. (The Bourbon vanilla is not fruity like Madagascar vanilla.) This makes about one gallon of meringue volume. (In other words, it fills a four-quart mixing bowl.) Use two-third of the meringue in the bombs away cupcakes and the remaining third for the Everest mounds. Yep, licking the beater is the best part. (Yes, We know how that sounded.)

## Meringue

...	Quanti	Ingredie	Preparation
...	1 - 1 / 4	E g g	These are chilled and whipped vigorously.
...	1/2 cup	Water	Bring to 100C with the sugar in a saucepan.
...	2 - 1 / 2 cup	Sugar	When the mixture is bubbling and clear, pour gradually into the stiff egg whites while whipping the mixture.
...	2 tsp.	Bourbon Vanilla	Add this to the mixture after the syrup is completely mixed into the meringue. This could be another extract or combination to change the flavor. The traditional meringue does not have the flavoring.

## God's Everest Mound Divinity Candy

...	Quanti	Ingredie	Preparation
...	1 / 3	Meringu	Layer each cup with meringue top and bottom with chips and
...	3 oz.	Chocolat e Chips	First drop in the meringue to about half the cupcake depth.
...	1/4 cup	Coconut Shreds	Then lay in chocolate chips follow this with coconut shreds. Top that layer with more meringue.

## Bombs Away Cupcakes

...	Quanti	Ingredie	Preparation One	Preparation Two
...	2 / 3 gallon	Meringue		Gently incorporate the meringue with the dry ingredients in batches. Do not fully blend the ingredients. These need to be partially
...	1/2 cup	Cassava Flour	Mix together all dry ingredients in a bowl large enough	
...	1/2 cup	Coconut Flour		
...	1/8 cup	Cultured Buttermilk Powder		
...	1/4 tsp.	Salt		
...	1 tsp.	Baking Powder		

Next, Yellow and Blue (not Green) Cornbread and God's Cherry Custard