

## The Lo Boys

### Cracking Chrissy Tree

***"The ultimate table decoration that you can eat at the end!"***

Preparation time: 30 minutes

#### INGREDIENTS

1 topiary mould (about 20cm tall) – you can buy these at gardening and kitchen stores.  
 500g royal icing mix (available at kitchen shops and specialty cake shops)  
 1/3 cup warm water  
 4 boxes small meringues (you'll need about 100 meringues)  
 20 cherries (stem removed)  
 2 punnets of strawberries cut in halves  
 Icing sugar to serve  
 Cherries to serve

#### METHOD

##### STEP 1

Cover mould first in plastic wrap, then foil. Sift the royal icing mix into a bowl and add 1/3 cup (80ml) warm water. Beat the mixture with electric beaters until a soft dropping consistency.

##### STEP 2

Spread half the icing mixture over the mould (don't worry if it's not completely covered as the meringues will cover any patchy spots).

##### STEP 3

Spread a little of the remaining royal icing on the bottom of each meringue and, starting at the base of the mould, start to build up in circles until tower is completely covered in meringues.

##### STEP 4

Using tweezers or small tongs, stick a cherry here and there between meringues, pressing into the icing to stick.

##### STEP 5

Use strawberry halves around the base of the tree as decoration and left over cherries. Dust lightly with icing sugar.

##### STEP 6

Place in the middle of the table as decoration and of course dessert... a bowl of ice cream doesn't go astray either!

