

Lemon Meringue Minis



Ingredients

Two 3-oz. packages lemon-flavored gelatin

1 cup boiling water

Juice from one large lemon

Two 3.4-oz. packages vanilla instant pudding

2-1/2 cups milk

Zest from one large lemon

Meringue

3 egg whites

1/3 cup sugar, divided

Directions

Empty packets of gelatin mix into a small bowl. Add boiling water and stir for 2 minutes or until gelatin is completely dissolved. Stir in lemon juice and then set aside.

Combine pudding mix, milk, and lemon zest in a separate bowl and whisk for 2 minutes. Add liquid gelatin to pudding and whisk until well blended. Fill dessert cups 3/4 full of lemon mixture and refrigerate for 30 minutes.

Meanwhile, make the meringue by adding egg whites into the bowl of an electric mixer and beating on the highest speed until light and fluffy. Gradually sprinkle in 1 tablespoon of sugar at a time and continue beating to incorporate. When dessert cups have chilled, top with meringue, and then scorch using a butane torch. Refrigerate until ready to serve.