

## Chef's Tip: Better Baking With Parchment Paper



**Tropical meringue dessert squares made with parchment paper is easy.**

(NAPSA)—Chefs say a key ingredient to better baking isn't sugar or spice, it's parchment paper.

Reynolds® Parchment Paper is extremely versatile. Line cookie sheets, cake pans and other baking dishes for nonstick results. There's no need to add extra grease or spray. Plus, you can bake right on parchment paper so cleanup is easier.

Try these scrumptious dessert squares, baked in a pan lined with parchment paper.

### **TROPICAL MERINGUE DESSERT SQUARES**

*Prep Time: 25 minutes*

*Cook Time: 30 minutes*

*Makes: 16 servings*

#### **Reynolds® Parchment Paper**

**1 cup flour**

**½ cup powdered sugar**

**¾ cup (1½ sticks) butter,  
softened and divided**

**1 cup sugar**

**6 tablespoons fresh or  
bottled key lime juice**

**6 egg yolks from large eggs**

**3 egg whites from large eggs**

**½ teaspoon cream of tartar**

**½ cup sugar**

**½ cup sweetened flaked  
coconut**

**Preheat oven to 375°F. Mix flour, powdered sugar and ½ cup butter until crumbly; press into 9x9x2-inch parchment-lined baking pan. Bake 15 minutes; remove from oven.**

**Cook sugar, lime juice, 6 egg yolks and ¼ cup butter in a medium saucepan over medium heat about 8 minutes, whisking frequently, until thickened. Spread over warm crust.**

**Beat egg whites and cream of tartar in medium bowl on high speed until soft peaks form. Continue beating about 2 minutes, gradually adding sugar, until stiff peaks form. Spread evenly over lime filling. Sprinkle with coconut.**

**Bake 10 to 13 minutes or until coconut is lightly browned. Remove from oven; cool completely. Use edges of parchment lining to lift dessert onto cutting board. Pull back parchment and cut. Serve immediately or refrigerate.**

For more recipes and tips, visit [www.reynoldsparchment.com](http://www.reynoldsparchment.com).