



Meringue Pan Desserts



Ingredients

Qty.	Unit	Case Pack	Order #	Brand	Item	Cost Per Unit
16	Cups	4/.75 GL PL	121481	Lawrence Foods	Lemon Filling*	
¾	Cup	12/25 oz.	160140	Lawrence Foods	Instant Meringue Powder	
2	lbs.	20/1#	384626	Lawrence Foods	Pre-Browned Streusel	
2	Cups				Water	
Servings: 40/4 oz. servings				Total Ingredient Cost		

*You can also use our Chocolate, Vanilla or Coconut Cream Fillings.

Assembly Steps

1. Firmly press the Pre-Browned Streusel into the bottom of a full-size steam pan.
2. Evenly spread the Lemon Filling over the Streusel.
3. Whip the Meringue Powder and water according to package directions.
4. Cover the filling with the meringue and place in a 400° oven until meringue is browned.
5. Chill and serve.

***Variations:** For a Banana Pan Dessert: Add 2# of sliced bananas to our Vanilla Crème Filling. For a Peanut Butter Pan Dessert: Add 1# of peanut butter to our Vanilla Crème Filling.

Suggested Segment Sales		Profit Projection
Family – Coffee Shop	✓	Suggested selling price:
Non- Commercial	✓	Serving Cost:
Catering	✓	Gross Profit Dollars:

2200 Lunt Avenue Elk Grove Village, IL 60007 P: 847-437-2400 F: 847-437-2567

www.lawrencefoods.com

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