SEPARATION OF POWERS

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When you crack an egg and tip that golden pearl back and forth between the shells, something happens. The whites slip away for whipping into airy meringue or chewy macaroons. The yolks stay back to offer silky richness to custards and pastries. A whole egg is most certainly incredible. But separation unleashes its sweet potential.

SCHAUM TORTE

Our double-decker version of a Wisconsin supper club classic stacks two semisoft meringue "cake" layers, vanilla ice cream, whipped cream and fruit. (We used mango.) When you slice it, everything collapses into a glorious mess of crispy, chewy, sweet, creamy, juicy, melty goodness.

For recipes, see page 82.

FOOD STYLING: CHARLES WORTHINGTON. PROP STYLING: SUE MITCHELL

separation anxiety?

YouTube is the best teacher, but if you already know the basics, here are three next-level tips: Cold eggs separate best. Tap on a flat surface, not a rim, for tidier cracking. Work over a small bowl, moving each white to a larger bowl before starting the next. (Even a tiny bit of yolk can make whites unwhippable.)

PUCKERY LEMON BARS

Traditional lemon bars use whole eggs. These do, too–plus seven additional yolks. The change makes for a supersmooth consistency and eye-popping hue that's too beautifully sunny to hide under more than the sheerest dusting of powdered sugar.

PEANUT BUTTER CHIFFON PIE

Traditional chiffon pies use yolks for richness and uncooked whipped egg whites for fluff. We skipped the latter for food-safety reasons. And we made another, more exciting change: Melba toast replaces graham cracker crumbs for a crisp, salty foil to the decadent filling.

GET CRACKING!
Find more sweet treats to use up extra yolks or whites at *midwestliving.com/eggdesserts.*

ALMOND MERINGUE BARK

This beginner-level candy is made by spreading meringue thinly and baking it until shatteringly crisp (so much simpler than piping into kisses). Eat it plain, or sprinkle it on berries and whipped cream or an ice cream sundae, like shards of nutty toasted marshmallow.

× long-term shell life

Whites and yolks keep for four days in the refrigerator. Yolks don't freeze well, so it's better to make a yolk-based dessert and stockpile the whites. (Freeze them in an ice cube tray, then store in a resealable freezer bag.) Defrost in the fridge overnight, and bring to room temperature for best whipping results.

SOUR CREAM AND BROWN SUGAR FROZEN CUSTARD

Why wait for summer? This subtly tangy ice cream is a perfect match for spring's first rhubarb pie (or winter's last apple crisp). Homemade ice cream sometimes comes out a bit dense, but that's good here: Frozen custard is supposed to have a rich, fudgy texture.

CAPPUCCINO TART

Capturing all the flavors of an afternoon at the neighborhood coffeehouse (and using both yolks *and* whites, but in different ways), this glam tart features a biscotti-like crust made of almondy amaretti cookies, smooth espresso filling and "foam" made of soft meringue.

best-laid plans

If you have a tub of whites or yolks in the refrigerator and can't recall how many you stored, use this rule of thumb for measuring:
One large white is about 2 tablespoons (30 grams), while one large yolk is about 1 tablespoon (20 grams).

COCONUT MACAROONS

In all our years of testing, we've never found a cookie recipe as crazy-simple as this: One bowl. Basic ingredients. No beating, melting, toasting or chilling required. The result is crispy outside and chewy inside, a reliable crowd-pleaser that everyone thinks took a lot of work. MWL

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