

## Baked Alaska



Baked Alaska was invented by a physicist in the 1800's. Ice cream rests on a sponge cake and is covered by meringue, which is browned in the oven so quickly that the ice cream doesn't have time to melt.

### INGREDIENTS

- 1/2 roll of refrigerator cookies
- 1/2 gallon of ice cream
- 3 egg whites
- 1/2 tsp cream of tartar
- 6 T. sugar

### CRUST

1. Make a pie crust using half of a roll of refrigerated cookie dough. Line bottom and sides of greased 9-Inch pie pan, leaving a crust on top of pie plate.
2. Bake 375 degrees 8-10 minutes until golden brown. Cool

### FILLING

1. Spoon and mold 1/2 gallon of ice cream into baked piecrust. Press gently with spoon to pack so no air pockets remain.
2. Refreeze pie.

### MERINGUE

- 3 eggs
- 1/2 t. cream of tartar
- 6T. sugar

1. Preheat oven to 550 degrees
2. Mix together 6T.sugar and 1/2 t. cream of tartar.
3. Separate the eggs making sure to keep just the whites.
4. With an electric mixer on high speed, beat egg whites until foamy.
5. On high speed, continue to beat egg whites and gradually add sugar and cream of tartar. Stiff peaks will form when beater is turned off and pulled out of mixture. Peaks should be stiff and dry.
6. Cover entire pie with meringue, carefully sealing up to piecrust. No holes should be visible. This will prevent ice cream from melting.
7. Bake 3 minutes until meringue is delicate brown.