

BAKED ALASKA

OVEN 500

Round wood platter or insulated cookie sheet.

1 Quart ice cream, any flavors or combinations

1-9inch cake layer, any flavor.

5 egg whites

½ teaspoon cream of tartar

½ teaspoon vanilla

2/3 cups sugar

Slightly soften ice cream. Spoon in a round bowl lined with plastic wrap. Invert ice cream onto cake layer. Remove bowl. Freeze until firm or ready to use.

For meringue: Beat egg whites with cream of tartar till soft peaks form. Add vanilla. While beating, slowly add sugar, beating until stiff peaks form

Transfer cake and ice cream to platter. Remove plastic wrap. Cover with meringue, sealing edges to bottom and make a fancy design if desired. Place on oven rack at its lowest position.

Bake for 2 to 3 minutes or till golden brown. Serve immediately. Makes 8 servings.