

BAKED ALASKA

You will need

Baking sheet • Spoon or knife
Big spoon or ice-cream scoop
Palette knife • Mixing bowl
Whisk or electric mixer

Ingredients



20 cm (8 in) sponge
flan case or 6-7 slices
of sponge cake

2 tablespoons
strawberry jam



500 ml (1 pint)
strawberry ice cream

3 egg whites

Pinch of salt

175 g (6 oz)
caster sugar



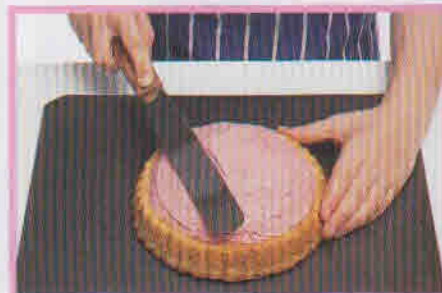
Tasty tips

Instead of using jam you could
cover the sponge with sliced
strawberries or other fresh fruit.
You can use whichever flavour
ice cream you like.

What to do



1 Set the oven. Put the sponge
flan case or slices of sponge
on the baking sheet and spread
the jam evenly on top.



2 Pile the ice cream on to the
sponge and smooth it into a
rounded shape with a knife. Put
it in the freezer until needed.



3 Put the egg whites and salt
in a bowl and *whisk* them
until they form stiff peaks. Whisk
in the sugar, a little at a time.



4 Quickly cover the flan case
and ice cream with the egg
white. *Bake* for 3 to 5 minutes
until the meringue is pale golden.



Make peaks in the
meringue before
cooking it.