



Another delicious recipe from
Tanya's Kitchen

Baked Alaska

Ingredients

- 1 deep dish pie shell
- 3-4 tablespoons of strawberry jelly
- 1 quart strawberry ice cream
- 5 egg whites
- 1 teaspoon of cream of tartar
- 1 cup sugar
- 1 shot Appleton rum

Directions

- Bake the pie shell in a 350 degree oven and allow to totally cool
- Smear strawberry jelly on the bottom of the pie shell
- Put ice cream in mixer and blend until it is creamy smooth. Then scoop the ice cream into the pie shell and place in freezer
- In a clean bowl, add 5 egg whites and beat until soft peak. Remember to save ½ egg shell for the top of the meringue
- Pull the pie from the freezer and scoop meringue on top
- Place egg shell on top of meringue, pushing it in until the edge of the shell is level with the top of the meringue. At this point you can put the pie in the freezer and save until later
- When you're ready to serve, use a very hot broiler for just ten seconds or torch the meringue with a kitchen torch to brown the meringue
- Pour a shot of rum into the egg shell and carefully light the rum. Turn off the lights and enjoy your beautiful dessert
- You can find all these ingredients at all your Foster's Food Fair IGA stores