

Baked Alaska

Classic Baked Alaska recipe with sponge cake, ice cream layers, and torched meringue. Learn the secrets to this impressive French dessert!

150	30	180	8	Hard
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Baked Alaska

Ingredients

- 1 cup flour
- 1 cup powdered sugar
- 3 egg
- 4 tbsp unsalted butter
- 1 tsp vanilla extract
- 1 tsp baking powder
- 1 cup milk
- 1 pinch salt
- 6 cup ice cream
- 1 cup egg white
- 1 tsp cream of tartar

Instructions

- 1 Make the sponge cake**
Preheat oven to 175°C (350°F). Line a 9×13 inch baking sheet with parchment paper and lightly grease with butter.
- 2** Whisk together 1 cup flour, 1 teaspoon baking powder, and 1 pinch salt in a medium bowl.
- 3** Beat 3 eggs and 1 cup sugar in a large bowl with an electric mixer until thick and pale, about 5 minutes. Beat in 1 teaspoon vanilla extract and 4 tablespoons melted butter until combined.
- 4** Gently fold the flour mixture into the egg mixture using a spatula, stirring just until no streaks remain. Pour batter onto prepared baking sheet and spread evenly.
- 5** Bake for 25-30 minutes until golden brown and a toothpick inserted in center comes out clean. Cool completely on a wire rack, then cut into a circle slightly larger than your ice cream bowl.
- 6 Shape the ice cream dome**
Line a 2-quart metal or glass bowl with plastic wrap, leaving 4 inches hanging over the sides. Pack 6 cups of softened ice cream into the bowl, pressing firmly to eliminate air pockets.
- 7** Smooth the top surface flat with a spatula, cover tightly with plastic wrap, and freeze for at least 4 hours until completely solid.

- 8 **Make the meringue**
Clean a large mixing bowl with vinegar and dry completely. Beat 1 cup egg whites with an electric mixer on medium speed until foamy, about 2 minutes.
- 9 Gradually add 1 cup sugar while beating, then increase speed to high. Beat until stiff, glossy peaks form when you lift the beaters, about 4-5 minutes.
- 10 **Assemble and serve**
Place cake circle on a serving plate. Unmold ice cream dome onto cake using plastic wrap to help lift it.
- 11 Working quickly, spread meringue all over the ice cream and cake with a spatula, creating peaks and swirls. Make sure no ice cream shows through.
- 12 Use a kitchen torch to brown the meringue peaks until golden, or place in preheated 260°C (500°F) oven for 2-3 minutes until lightly browned. Serve immediately.

Tips

Ensure all equipment is completely clean and grease-free when making meringue, as even a trace of fat can prevent proper whipping.

Use room temperature egg whites for the best meringue volume and stability.

Freeze the ice cream dome for at least 2 hours to achieve the proper firmness - it should be rock-hard before assembly.

Apply meringue in a thick, even layer to ensure proper insulation of the ice cream during the browning process.

Preheat your oven to 500°F if using the oven method, ensuring it's hot enough to brown the meringue quickly.

Clean your mixing bowl with white vinegar before whipping egg whites to remove any residual oils.

Work quickly during assembly - have all components ready before you begin putting the dessert together.

Serve immediately after torching for the best temperature contrast and textural experience.