



## Mini Baked Alaskas

*This dessert classic is easy and fun when made as individual treats; customize to your taste with the ice cream flavor of your choice.*

### Cakes

1 pkg Deliciously Simple Chocolate Cake Mix, prepared as directed on box

### Filling

1 quart ice cream of your choice

### Meringue

1 cup (227g) water

½ cup (86g) Meringue Powder

1 ½ cups (285g) granulated sugar

1 teaspoon Vanilla Extract

**To make the cakes:** Preheat the oven to 350°F. Thoroughly grease the wells of your Brownie Bowl pan with pan spray.

Scoop 1/3 cup batter into each of the wells of the pan; it should reach 3/4" below the rim of each well. Bake for 20-23 minutes, until the cakes spring back when lightly touched. Remove from the oven and cool in the pan on a rack for 20 minutes.

Run nylon spreader around the edges of the cakes to loosen them, then place a rack over the pan and flip the cakes over. Gently tap the pan on the rack to free the cakes. Cool completely. Repeat with the remaining batter.

**To fill:** Place your chosen ice cream in the refrigerator for 30 minutes to soften it. Scoop a ball of ice cream into the wells of the cakes; put the filled cakes in the freezer while you make the meringue.

**To make meringue:** In a large mixing bowl, whisk together the water and meringue powder. Whip until the mixture becomes white and foamy. With the mixer running, gradually add the sugar until all is added. Whip at high speed until the meringue is stiff and glossy-looking; beat in the vanilla.

**To assemble:** Fill a pastry bag fitted with a star tip with meringue. Pipe swirls of meringue from the base of the cake up and over the top of the ice cream, enclosing it completely. At this point you can put the cakes in an airtight container and freeze until you need them, for up to 3 weeks.

**To serve:** Use a blowtorch to toast the meringue all over. Serve within 10 minutes.

**Yield:** 12 cakes

