

Alaska Tatlısı

Classic Baked Alaska recipe with sponge cake, ice cream and meringue. Learn how to make this impressive French dessert with step-by-step instructions.

2h 30min

HAZIRLIK

30 min

PIRME

3h

TOPLAM

8

PORSİYON

Hard

ZORLUK

Alaska Tatlısı

Malzemeler

- 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

Yapılışı

- Prepare the sponge cake**
Preheat oven to 175°C (350°F) and grease a 9-inch round cake pan with butter.
- Beat 3 eggs with 1 cup sugar in a large bowl using an electric mixer until pale and thick, about 5 minutes.
- Add 4 tablespoons melted butter, 1 teaspoon vanilla extract, and 1 cup milk to the egg mixture, beating until just combined.
- In a separate bowl, whisk together 1 cup flour, 1 teaspoon baking powder, and 1 pinch salt.
- Gently fold the flour mixture into the wet ingredients using a spatula until just combined - don't overmix.
- Pour batter into the prepared pan and bake for 25-30 minutes until golden brown and a toothpick inserted in center comes out clean.
- Cool cake completely on a wire rack, then slice horizontally into 2 layers and set aside.
- Shape the ice cream**
Line a 2-quart bowl with plastic wrap, leaving overhang on all sides.
- Soften 6 cups ice cream at room temperature for 10-15 minutes until easily spreadable but not melted.
- Pack the softened ice cream into the lined bowl, smoothing the surface with a spatula.

- 11 Cover tightly with the plastic wrap overhang and freeze for at least 4 hours until completely firm.
- 12 **Make the meringue and assemble**
Place one cake layer on an oven-safe serving plate and unmold the ice cream dome on top, removing plastic wrap.
- 13 Beat 1 cup egg whites with 1 teaspoon vanilla extract using clean beaters until foamy, about 2 minutes.
- 14 Gradually add 1 cup sugar while beating, continuing until stiff, glossy peaks form, about 4-5 minutes.
- 15 Working quickly, spread meringue over the entire ice cream dome and cake base, creating decorative peaks with a spatula.
- 16 Place in preheated 230°C (450°F) oven for 3-4 minutes until meringue is golden brown, or use a kitchen torch to brown evenly.
- 17 Serve immediately while meringue is warm and ice cream is still frozen.

?puçlar?

Use room temperature egg whites for the meringue to achieve maximum volume and stability. Cold eggs won't whip as well and may result in a less stable meringue.

Ensure your mixing bowl and whisk are completely clean and free of any grease or egg yolk traces, as even small amounts of fat can prevent the egg whites from whipping properly.

Make sure your oven is fully preheated before browning the meringue. The high heat needs to work quickly to brown the outside while keeping the ice cream frozen.

Pack the ice cream firmly into the mold and freeze for at least 2 hours to create a solid dome that won't collapse when unmolded.

Apply a thick, even layer of meringue to completely seal the ice cream, leaving no gaps where heat could penetrate.

Work quickly when assembling the final dessert to prevent the ice cream from starting to soften before the meringue is applied.

For best results, chill your serving plate in the freezer before assembling the dessert to help keep everything cold during preparation.

If using a kitchen torch, keep it moving in circular motions to ensure even browning and prevent burning any one spot.