

Classic Baked Alaska: A Dazzling Hot & Cold Dessert Masterpiece

The Storied History of Baked Alaska



OVEN
240°F

TIME
7-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to create this dazzling Classic Baked Alaska:

For the Cake Base: 1 (8 or 9-inch) round pound cake or sponge cake (store-bought or homemade), about 1-inch thick slice Optional: 1-2 tablespoons fruit jam (apricot, raspberry), warmed, for brushing:

For the Ice Cream Layers: 1.5 - 2 quarts (about 6-8 cups) ice cream of your choice (vanilla, chocolate, strawberry, or a combination like Neapolitan is classic). Ensure it's slightly softened for easy scooping/spreading, but not melted.:

For the Italian Meringue: 6 large egg whites, at room temperature (ensure no trace of yolk) 1 1/2 cups granulated sugar 1/2 cup water 1/4 teaspoon cream of tartar 1 teaspoon vanilla extract:

DIRECTIONS

1. Method (Recommended):
2. Just before serving, use a kitchen blowtorch to carefully brown the meringue peaks until golden brown. This provides precise control and keeps the ice cream firmest.
3. Oven : Method:
4. Preheat your oven to 500°F (260°C). Place the frozen Baked Alaska on a baking sheet. Bake for 3-5 minutes, or until the meringue is golden brown. Watch very closely as it browns quickly.
5. Remove from oven or finish torching. Serve immediately!

SWAPS & NOTES

Cake Base: A dense pound cake or a light sponge cake (like GØnoise) works best as a sturdy base.

You can bake your own or use a good quality store-bought one for convenience.

Ice Cream: The possibilities are endless!

Neapolitan (vanilla, chocolate, strawberry) is a classic choice, but feel free to get creative with your favorite flavors.

TIPS FOR SUCCESS

Prep All Components Ahead: This dessert requires precision and speed during assembly.

Have your cake base ready, ice cream pre-molded and frozen, and meringue whipped just before the final assembly/torching.

Ice Cream Must Be Rock Solid: This is the most important tip!

A solidly frozen ice cream core is what prevents it from melting under the heat of the oven or torch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-baked-alaska-a-dazzling-hot-cold-dessert-masterpiece/>