



PINEAPPLE UPSIDE-DOWN BAKED ALASKA



PREP TIME: SO. LONG. (MOST OF IT IS FOR RESTING/FREEZING THE LAYERS)

INGREDIENTS:

- Your favorite pineapple upside-down cake (I used Bon Appetit's, but added 1/8 tsp nutmeg)
- A pint of ice-cream (recommended flavors include rum raisin, coconut, and morello cherry)
- 4 eggs whites, room temp
- 100g caster (or granulated) sugar
- 1/2 tsp cream of tartar
- 1/8 tsp salt
- 1 tsp vanilla
- 1/4 - 1/2 tsp coconut extract
- 1 cup toasted coconut flakes
- Any leftover pineapple juice

METHOD:

1. Prepare the pineapple upside-down cake as instructed. Once cooled, place on a baking sheet covered in parchment paper and throw in the freezer for at least an hour.
2. Let your ice cream warm up slightly before spreading in a thick layer on top of your cake. Return to freezer for several hours.
3. Prep the meringue by beating the egg whites, cream of tartar, and salt in a stand mixer until soft peaks form. Slowly add sugar by the tablespoon and continue to beat until stiff peaks form and the sugar is completely dissolved.
4. Fold in toasted coconut and pineapple juice, if desired.
5. Pipe or spread the meringue on your cake/ice-cream tower, making sure to cover all sides thoroughly. Return to the freezer while you preheat the oven to 500°F.
6. Bake the Alaska for approx. 5 minutes, until the meringue is golden but before the ice cream has melted.
7. Return to the freezer or enjoy straight from the oven.