



# Baked Alaska Cupcakes

## INGREDIENTS:

- One boxed chocolate cake mix (plus the oil, water and eggs to make according to package)
- One quart of your favorite ice cream (I used mint chip)
- 8 egg whites
- 2 cups of granulated sugar
- 1/4 teaspoon of cream of tartar

## DIRECTIONS:

- Make cake mix according to box directions and divide equally into 24 cupcake liners in cupcake tins.
- Bake according to package.
- Cool completely (I refrigerated mine to get them nice and cold before adding the ice cream)
- While they are baking and cooling, make the marshmallow meringue:
- Place egg whites, sugar and cream of tartar in a medium heat-proof bowl that will set on the top of a sauce pan of boiling water without touching the water. (I had to experiment a bit to find a good fit)
- Bring water to a boil in the saucepan and set the bowl on top.
- Whisk ingredients together for about 3-4 minutes. Sugar will be dissolved and egg whites should be heated to 145F degrees.
- Remove bowl from top of sauce pan and beat on low until the mixture thickens a little, then beat on high for about 10 minutes. The meringue will become the most beautiful, white, glossy mixture. It should form stiff peaks before you stop beating it.
- Spoon all that wonderful marshmallow yumminess into a bag fitted with a decorating tip.
- Assemble one cupcake at a time, and then pop it into the freezer immediately.
- Take a cupcake, use a small cookie scoop or melon baller and place a scoop of ice cream in the center of the cupcake. Pipe meringue all around it, being careful to seal up all the ice cream at the bottom and then working your way up to a swirled top!
- When all cupcakes are prepared and in the freezer, use a kitchen torch to toast the marshmallow just before serving.
- These are best served within a couple of hours of making them.