

# MINI BAKED ALASKAS

## INGREDIENTS:

### FOR CAKE:

1 1/2 cups granulated sugar  
1/2 cup unsalted butter, melted  
4 large egg yolks (reserve the whites)  
2 teaspoons LorAnn Pure Vanilla Extract  
2 teaspoons LorAnn Strawberry Bakery Emulsion  
1/2 cup cocoa powder  
1 3/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon fine salt  
1 cup whole milk  
1/2 cup hot brewed coffee

### FOR MERINGUE:

8 large egg whites, room temperature  
1 1/2 cups granulated sugar  
2 teaspoons LorAnn Pure Vanilla Extract  
2 teaspoons lemon juice

### FOR ICE CREAM:

4 cups store-bought vanilla, chocolate, or strawberry\* flavored ice cream - slightly melted  
2 teaspoons Lorann Fresh Strawberry Flavor Fountain



## DIRECTIONS:

### FOR CAKE:

1. Preheat the oven to 325°F. Line & grease a 9 by 13 inch jelly roll pan with parchment paper. Set aside.
2. In a large mixing bowl using an electric hand mixer beat together the sugar, butter, egg yolks, vanilla and strawberry emulsion until fluffy.
3. Sift in the cocoa powder followed by flour, baking powder, baking soda and salt.
4. Mix the batter on low speed and gradually add milk and coffee. Continue mixing until the batter is silky smooth, about 2 minutes. Transfer batter to the prepared jelly roll pan.
5. Bake for 20 to 25 minutes, until the top bounces back to touch.
6. Let cool completely. Slice into 8 rounds using a large biscuit cutter. If you don't have a biscuit cutter, use the lid of a mason jar or drinking glass. Wrap cakes individually in plastic wrap and freeze until ready to assemble.

**FOR MERINGUE:**

1. When ready to assemble, place a heatproof glass mixing bowl over a pot of simmering water. Add egg whites and sugar. Whisk until the sugar dissolves and the egg whites are warm to touch, about 2 minutes.
2. Remove from heat and whisk egg whites to a soft peak. Add vanilla and lemon juice. Continue whisking until the mixture reaches stiff peaks.
3. Carefully transfer mixture to a piping bag fitted with a star tip.

**FOR ICE CREAM:**

1. Place ice cream in a medium sized bowl and set out at room temperature for 15-20 minutes to allow it to slightly melt.
2. Stir in strawberry flavor.
3. Scoop ice cream into 8 individual scoops and transfer to a cookie sheet lined with parchment paper.
4. Freeze for a minimum of one hour to allow ice cream to firm up.

**ASSEMBLY:**

1. When ready to assemble, place frozen cakes on each serving plate and top with a scoop of ice cream.
2. Pipe cakes with the meringue, ensuring the entire surface area of each cake is covered.
3. Using a kitchen torch, torch the meringue on each cake until golden and serve immediately.  
Store any leftovers in the freezer.

\*Recipe Tip: You can use store bought strawberry-flavored ice cream in this recipe. LorAnn's Fresh Strawberry Flavor Fountain will enhance the strawberry ice cream with bolder, strawberry flavor. Recipe makes eight, individual Baked Alaksas.

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