
Cranberry Baked Alaska

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

ladyfingers to line a nine-inch pie plate
2 pints vanilla ice cream, slightly softened
1 1/4 cups whole cranberry sauce
1/4 cup brandy
3 egg whites
1/8 teaspoon cream of tartar
1/8 teaspoon salt
3/4 cup fruit sugar
BRANDY CRANBERRY SAUCE
1 1/2 cups whole cranberry sauce
1/4 cup brandy
2 teaspoons cornstarch

Line a nine-inch pie plate with ladyfingers, trimming the halves to stand up around the edge. Cover the bottom as completely as possible. Chill.

Turn the slightly softened ice cream into a bowl. Swirl in the cranberry sauce combined with the brandy. Pour the mixture into the pie shell. Freeze until firm.

When ready to serve, beat the egg whites until frothy with cream of tartar and salt. Gradually add the sugar, beating until a stiff meringue is formed. Cover the top of the pie with the meringue, sealing the edges tightly.

Brown slightly in the oven at 475 degrees for about 5 to 6 minutes.

Serve at once with a Brandy Cranberry Sauce if desired.

Make the Brandy Cranberry Sauce: In a saucepan, mix all of the ingredients together. Heat until thickened, stirring constantly.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 1405 Calories; 58g Fat (45.0% calories from fat); 29g Protein; 131g Carbohydrate; trace Dietary Fiber; 232mg Cholesterol; 844mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 11 1/2 Fat; 8 1/2 Other Carbohydrates.