

Seasons of a Pastry Chef: Baked Alaska Carrot Cake

Recipe By Janie Chazanoff



Cooking and Prep:  45
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Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

To prepare this advance, assemble the carrot cakes with the ice cream and keep in freezer. The meringue, though, needs to be added and torched immediately before serving directly on the plate. To add the meringue, you can use a spoon, a spatula, or pipe the meringue on...I used an offset spatula to achieve this look.

I served this simply with whipped cream and a curl of carrots on the side (to represent what's inside the Baked Alaska) . I tossed the carrots with a little corn syrup for sheen and sweetness. Form it into a natural bundle and place it on top of whipped cream.

This can also be made into a full-sized cake. The baking time would simply be different.

Ingredients (16)

Cake Ingredients

1 cup oil

- 1 and 3/4 cups sugar
- 4 large eggs
- 2 cups all-purpose flour
- 2 teaspoons **Haddar Baking Powder**
- 2 teaspoons **Gefen Baking Soda**
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 3 cups grated carrots
- 1 cup chopped walnuts
- 1 cup shredded coconut (sweetened or unsweetened)
- 1/2 cup raisins, **Gefen Dried Cranberries**, or dried cherries

Meringue

- 4 egg whites, at room temperature
- pinch cream of tartar
- 1 and 1/2 cups sugar

Filling

- vanilla ice cream
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Start Cooking

Prepare the Cake

1. Preheat oven to 325 degrees Fahrenheit. Grease a 12-cup muffin pan.
2. In the bowl of an electric mixer, combine oil, sugar, and eggs. Add flour, baking powder, baking soda, cinnamon, and salt. Mix in carrots, nuts, coconut, and raisins.
- 3.

Pour batter into prepared pan and bake for 12-18 minutes, until center is firm and springy to the touch. Let cool completely and remove mini cakes from pan.

Prepare the Meringue

1. In a bowl of an electric mixer, beat egg whites with cream of tartar until frothy. Slowly add in the sugar and beat until stiff peaks form.

Assemble

1. Once cupcakes are cool, slice them in half and add a scoop of vanilla ice cream in the center. Top with the top slice of the cupcake. It doesn't have to look pretty because they will be covered with meringue.
2. Coat entire dessert in meringue. Using a kitchen torch, torch until golden all around. Serve immediately.

Credits

Photography: Dan Engongoro

Dishes courtesy of Kitchen Caboodles, Brooklyn