

# Thor's Mint Chocolate Baked Alaska

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## Ingredients

- 1 recipe mint ice cream (see below)
- 1 recipe coffee chocolate Genoise sponge cake (see below)
- 1 recipe soft meringue topping (see below)
- gel food coloring in rainbow colors



## Directions

1. Prepare your ice cream according to the recipe below, or soften 1½ pints of store-bought mint ice cream. Line a large bowl with plastic wrap on the inside and scrape the soft ice cream into it, smoothing the top over with a spatula. Freeze until hard (at least 4 hours).
2. While the ice cream is freezing, prepare the chocolate cake according to the recipe below. Cool completely.
3. When the cake is fully cooled, trim the edge as necessary to fit into the bowl with the ice cream and place the cake on top of the ice cream, bottom facing up. Return the bowl to the freezer while you prepare the soft meringue topping according to the directions below.
4. Preheat your oven to 450°F and prepare a 12" piping bag with a small star tip. Fold the edge over the outside and place the bag inside a tall drinking glass. Carefully paint a stripe of gel food coloring in each color of the rainbow about 3" up the inside of the bag, starting at the coupler or edge of the tip. Fill the piping bag approximately halfway with meringue topping and twist the top shut.
5. Carefully flip the cake and ice cream out of the bowl onto a parchment-lined, rimless baking sheet and remove the plastic wrap. Spread the remaining meringue topping all over it, making sure to touch the parchment. Swirl with a spatula. Squeeze meringue out of the piping bag until it starts coming out rainbow and pipe a row of swirls in an arc across the top. Repeat on either side of the first row, or until you run out of rainbow meringue.
6. Bake for 5 minutes, or until the meringue is golden brown. Remove from the oven and serve immediately.

## Mint Ice Cream

### Ingredients

- |                      |                                  |
|----------------------|----------------------------------|
| • 2 cups heavy cream | • 6 egg yolks                    |
| • 1 cup whole milk   | • ½ tsp. peppermint extract      |
| • ⅔ cup sugar        | • green food coloring (optional) |
| • ⅛ tsp. salt        |                                  |

### Directions

1. In a medium bowl, whisk the egg yolks until smooth and set aside.
2. In a medium saucepan, whisk together the cream, milk, sugar, and salt and bring to a simmer. Cook, whisking constantly, until the sugar is fully-dissolved.
3. Whisking constantly, pour approximately ⅓ of the hot cream mixture into the egg yolks until smooth. Whisk in the rest of the hot cream mixture, then transfer back into the saucepan. Heat over medium-low heat, stirring frequently, and cook until the mixture is thick enough to coat the back of a spoon. Stir in the peppermint extract and food coloring. Strain the mixture into a heat-proof bowl and leave to cool to room temperature. Press a layer of plastic wrap directly onto the top of the ice cream base and refrigerate for at least 4 hours before churning. Churn according to your ice cream maker's directions.

# Coffee Chocolate Genoise Sponge Cake

## Ingredients

- 2½ Tbsp. unsalted butter
- ¼ cup + ½ Tbsp. cake flour
- ¼ cup + ½ Tbsp. unsweetened cocoa powder
- 1 Tbsp. instant coffee granules
- 3 large eggs, at room temperature
- ½ cup granulated sugar
- ½ tsp. vanilla extract

## Directions

1. Preheat your oven to 350°F and line the bottom of a 9" cake pan with parchment paper. Melt the butter in a small saucepan and set aside.
2. In a medium bowl, whisk together the cake flour, cocoa powder, and instant coffee granules until well-mixed and aerated.
3. Fill a large skillet approximately halfway with water and bring to a simmer. In a medium, heat-proof bowl, whisk together the eggs and sugar until smooth. Place the bowl in the simmering water and whisk continuously until the egg mixture is warm to the touch. Transfer the warm egg mixture to a stand mixer and beat with the whisk attachment on high speed until it approximately triples in volume (about 5 minutes).
4. Sprinkle ⅓ of the flour mixture on top of the egg mixture and gently fold in until well-combined. Repeat twice with the remaining flour mixture until it is all incorporated.
5. Reheat the melted butter on the stove and transfer to a glass measuring cup. Add approximately ¾ cup of batter to the butter and gently fold in. Pour this mixture back into the remaining batter and fold together until well-combined. Scrape the cake batter into the prepared cake pan and bake for approximately 15 minutes, or until the edge of the cake begins to pull away from the edge of the pan and the top springs back when lightly pressed.
6. Cool the cake in the pan for 10 minutes, then run a sharp knife around the edge and turn out onto a cooling rack to cool completely (remove the parchment from the bottom in the process).

# Soft Meringue Topping

## Ingredients

- 2 Tbsp. cornstarch
- 2 Tbsp. granulated sugar
- ⅔ cup water
- 8 room-temperature egg whites
- 1 tsp. vanilla extract
- ½ tsp. cream of tartar
- 1 cup powdered sugar

## Directions

1. In a small saucepan, stir together the cornstarch, granulated sugar, and water. Bring the mixture to a boil over medium heat, stirring quickly and continuously. Boil for 15 seconds to form a thick paste, then remove the saucepan from the heat and cover.
2. Using a stand mixer with a whisk attachment, beat the egg whites until foamy. Add the vanilla and cream of tartar to the egg whites and beat on medium speed until soft peaks form. Reduce the mixer's speed to the lowest setting and add the powdered sugar 1 tablespoon at a time, beating until all sugar is incorporated after each addition. Increase the mixer's speed to high and beat until stiff, glossy peaks form. Reduce the speed to the lowest setting again and add the cornstarch paste 1 tablespoon at a time, as you did with the powdered sugar. Increase the speed to medium and beat for 10 seconds. Use meringue topping immediately as specified in the Mint Chocolate Baked Alaska recipe above.