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TROPICAL BAKED ALASKAS

- Six macaroon or coconut cookies
- 1 pint pineapple ice cream (or any tropical flavor, such as coconut from Mary Coyle in Highland Square)
- 4 egg whites
- 1/2 tsp. cream of tartar
- 1/4 tsp. vanilla
- 1/2 cup powdered sugar
- 3/4 cup mango puree (see note)
- 1/2 cup sweetened shredded coconut, toasted

If using macaroons, press cookies flat to about a 2-inch-square. Freeze ice cream very hard. Place cookies on a parchment-lined baking sheet and pre-heat oven to 450 degrees.

Beat egg whites until foamy. Beat in cream of tartar and vanilla and continue beating until soft peaks form. Sift in powdered sugar while beating until stiff peaks form.

Place a small scoop of ice cream on top of each cookie. With a spatula, spread meringue over ice cream. Bake at 450 degrees for 3 to 5 minutes, until meringue begins to brown.

While Alaskas bake, drizzle about 2 tablespoons of mango puree on each of six dessert plates. Transfer Alaskas to plates with a spatula. Sprinkle coconut over meringue. Makes 6 desserts.

Note: Mango puree is sold in some Mexican food markets. Check the freezer case. Or puree the flesh of two fresh mangos with 1 teaspoon lemon juice and sugar to taste.