

Dessert

Ice Cream

Cantaloupe Alaska

Top 10 !!!!!!! My family loves this dessert, especially when the cantaloupes are in season. It is an easy recipe to put together but has to be made and served immediately because of the ice cream. I like to separate my eggs and have them ready to beat up before dinner. Eggs separate easily when they are cold and whip up fuller when they are at room temperature.

2 cantaloupes, cut in half lengthwise
1 quart vanilla ice cream

MARSHMALLOW MERINGUE:

2 egg whites
1/4 cup sugar
1-1/2 cups miniature marshmallows



Place scoop of ice cream in cantaloupe halves; cover with meringue.

MARSHMALLOW MERINGUE:

In a mixing bowl, beat egg whites until soft peaks form.
Gradually add sugar; beating to stiff peaks.
Fold in marshmallows.

Bake in preheated 450 degree oven for 5 minutes, or until meringue is lightly browned.

Yield: 4 servings.

NOTE: I usually have to double this recipe and end up with egg yolks. If you check my Creamy Custard Filling recipe, my Pastry Cream recipe, and my Pie Crust recipe, you can make a pie shell with the egg yolks and pudding for the pie. Now check my Macadamia Nut Cream Pie or the Almond Crunch Pie and you will have a new dessert for another day.