

Holiday Desserts—get ready, then you will be a guest at your party.

- Make room in refrigerator and freezer
- Make sure you have equipment; dishes you need and that everything is clean and in working order.
- Grind or powder sugars
- Make fruit pastes.
- Make cake
- Nice Cream if using
- Reduce and chill the aquafaba
- And.....

Chef Fran will demonstrate how to make foolproof aquafaba meringue, a vegan gluten-free brownies base and assemble individual petite Baked Alaska desserts.

Baked Alaska, Vegan and Gluten-Free

- Brownie Sheet: Gluten-free or use your favorite cake recipe
- Ice Cream: vegan, homemade or store bought, or make “Nice Cream”
- Sauce, Fruit- cranberry would be nice, or chocolate
- Aquafaba Meringue, stiff peaks

Mise en Place, make ahead notes

Variations:

WFBP version

Pumpkin Spice Nice Cream

Maple Candied Cranberries

Extra Meringue? Make disks or cookies dry them overnight, store airtight with silica gel packs.

Fudgy Gluten-Free Brownie Sheet

This brownie cake stays fudgy when frozen The batter makes mini cupcakes too. Y

Yield: 1 quarter sheet pan (9.5x13in / 33 x 23cm) or 24 mini cupcakes

Note: If your gluten-free baking flour does not contain xanthan or guar gums, add 1g.

I use [Bob's Red Mill 1:1 Baking Flour](#): Gluten Free. It is complete.

Ingredients

103g/1/2C+2Tbsp	gluten-free baking flour
25g/1/4C	alkalized cocoa powder
50g/1/4C	vegan granulated cane sugar, lightly grind in food processor
32g/3.5 Tbsp	coconut sugar or whole cane sugar, grind to powder
4g/.75tsp	aluminum-free baking powder
1.50g/1/4tsp	baking soda
2.5g/1/2tsp	fine sea salt
60ml/1/4C	sunflower oil or another neutral oil
60ml/1/4C	oat milk, soymilk, or almond milk
60ml/1/4C	prune puree, thick, runs off spoon
15ml/1Tbsp	pure vanilla extract
5ml/1/4tsp	chocolate extract, optional
46g/1/4C	mini gluten-free vegan chocolate chips

Method

1. Position rack in center of oven. Preheat to 325F/160C.
2. Oil bottom and sides of quarter sheet pan. Line the bottom with parchment. Do not oil parchment.
3. Whisk flour to aerate. Strain dry ingredients into bowl. If your gluten-free flour mix does not include xanthan or guar gum, add 1g now. Whisk to combine.
4. Mix wet ingredients in a separate small bowl. Pour into dry ingredients. Mix with spatula until there is no trace of dry ingredients. The batter will be thick. Stir chocolate chips into batter.
5. Spread batter evenly into prepared pan. The layer will be thin.
6. Bake 13 to 14 minutes or until the cake has risen and the top is set. Test with a wooden toothpick. A few moist crumbs are fine. Do not overbake.
7. Cool pan on wire rack. Freeze when cool. Cut as desired. Store frozen in airtight container for up to 2 months. Cake stays flexible.

Aquafaba Meringue

Yield: 4 cups or more

Ingredients

½ cup/ 4 ounces/ 120ml / 4oz/ 1/2C	reduced and chilled chickpea liquid
1/2tsp 1.70g	cream of tartar
4oz/ 114g	caster sugar (grind vegan sugar fine)
1tsp/ 5ml	fresh lemon juice, optional but recommended
1tsp/ 5ml	pure vanilla extract, optional

Method

1. Hand whisk the reduced aquafaba liquid and cream of tartar in the bowl of a stand mixer.
2. Attach the balloon whisk and whip for 3-5 minutes on medium low speed
- 3.. Increase the speed to medium high or high, depending on your mixer, and beat 5 to 8 minutes, or until the meringue is opaque and has greatly increased in volume.
4. Start adding the sugar, 1 tbsp. at a time, beating 30 seconds between additions. Repeat until all the sugar is incorporated. Clean the sides of the bowl and continue beating 10 minutes or until stiff peaks are achieved when whisk is removed.
4. Add optional lemon juice and beat 30 seconds.
5. Add optional vanilla and beat 30 seconds.

Assembly will be demonstrated. Freeze fully assembled Baked Alaska until you are ready to serve.

Torch before serving.
Enjoy.