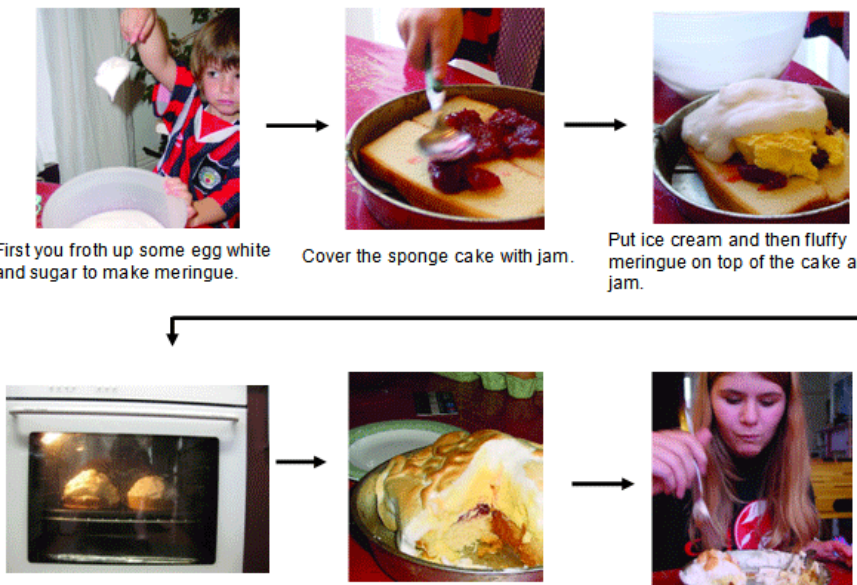


# Baked Alaska

This task is about using science ideas, pictures and models to understand how a recipe for Baked Alaska works.

Baked Alaska is the name for a pudding made from sponge cake, jam, ice cream and meringue. Here is a series of pictures showing how it is made:



First you froth up some egg white and sugar to make meringue.

Cover the sponge cake with jam.

Put ice cream and then fluffy meringue on top of the cake and jam.

Next you put the whole thing in a hot oven.

When it comes out it is hot and brown on the outside. The ice cream inside is still frozen!

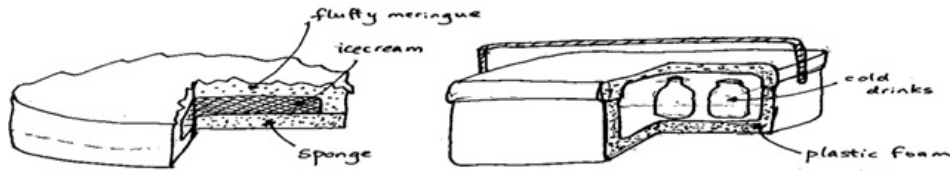
It's a great treat!

*Photography by Kerry Parker (NZCER)*

a) Why doesn't the ice cream melt while it is in the oven?

b) Why can't you make baked Alaska and keep it for later?

A chilly bin is used to keep food and drinks cold when you go on a summer picnic. Mary says that the chilly bin is like a baked Alaska. She draws diagrams of the baked Alaska and the chilly bin to show how they would look if you could cut a slice from each of them.



**Baked Alaska**

**Chilly bin**

c) The meringue and the sponge are like the chilly bin. Explain how.