



DESCRIPTION

Get the inside scoop on how to make a delicious ice cream treat that you bake! What? Baked ice cream? That's right! Come join in on the fun as Carrie and her pals make an awesome dessert that looks just like a wintry mountain snow cap.

INGREDIENTS

- 12 of your favorite cookies or 6, 1/2 inch slices of your favorite cake
- 6 scoops of your favorite ice cream
- 3 egg whites
- 1/4 tsp cream of tartar
- 1/4 cup sugar
- 1/2 tsp vanilla extract
- chocolate syrup
- sprinkles

TOOLS

- 6 3-inch ramekins
- cookie sheet
- electric beater
- mixing bowl
- spoons
- measuring cups and spoons

DIRECTIONS

1. Pre-heat an oven to 500 degrees.
2. While the oven is heating up, take the cookies and break them into small pieces that you will divide into 6 portions.
3. When you are done smashing the cookies, portion them out into the 4 ramekins. Press the cookies into the bottom of the ramekin.
4. Now fill each ramekin with the ice-cream and then smooth it level, at the top, with a spoon.
5. Place them on a baking sheet and put them in the freezer while we prepare our "snow."
6. Take the mixing bowl and add 3 egg whites to it. With the help of an adult, take an electric beater and start whipping your egg whites. Whip them on medium high until they start to resemble soap bubbles.
7. Add ¼ teaspoon of cream of tartar. Continue beating the egg whites until they form soft peaks. Now add your sugar 1 tablespoon at a time along with your ½ tsp. vanilla. Continue beating until shiny, stiff peaks for, about 2 minutes. Now we have our snow.
8. Take the ramekins out of the freezer so that you can add the snow peaks to them. Spread the snow over the top of each ramekin...make sure you completely cover the ice cream.
9. When you are done adding the snow caps to the cookies and ice cream, it's time to put the ramekins into the oven. Bake the snow caps until the tops are golden brown, 1 to 3 minutes. Watch them carefully...they brown quickly!

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.



COOKING
BAKED SNOWCAPS
www.activitytv.com

10. When the snow caps are brown, take them out of the oven and garnish the snow caps with chocolate syrup and sprinkles and serve.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.