

## Crispy Apple Baked Ice Cream

Servings: 6

### INGREDIENTS

- 1/4 t corn starch
- 1 ea Chef's Line™ rustic apple tart
- 1/4 lb Monarch® sugar
- 3 ea, eggs
- 24 oz Chef's Line vanilla bean ice cream

### PREPARATION

Melt ice cream at room temp. Separate eggs and reserve whites and yolks.

Beat egg white in mixer with the whip attachment. Add sugar slowly and make a meringue. Fold corn starch into meringue.

Crumble pie into melted ice cream and fold meringue and reserved yolks into apple, ice cream mixture.

Divide into 8 -1.5 cup souffle dishes. Hold for service.

Bake as needed for 10 min at 375°F until puffed and baked through about 7-10 min. Sprinkle with confectioners sugar. Serve immediately.

