



## BBQA2 ICE CREAM

1 standard sized pound cake, DIRECT FROM FREEZER  
3"x 3" chocolate covered ice cream bars

12-16 egg whites  
1 teaspoon cream of tartar  
1 cup granulated sugar

1 wooden plank, 12 "x 12" by 1-inch thick  
Heavy duty aluminum foil to wrap plank

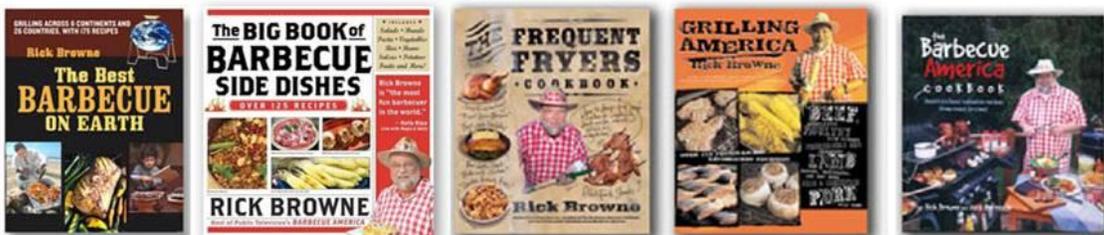
1 8 oz. jar chocolate fudge sauce  
1 8 oz. jar of raspberry jam  
1 8 oz. jar of apricot jam

Get a good hot fire (700° degrees plus) going in a kettle grill, gas barbecue, or smoker. If you use charcoal in a kettle grill mound it in two piles on either side of the cooker, leaving the middle of the grill open. If using a gas grill turn on all burners to high.

Whip the egg whites, cream of tartar, and sugar into a stiff meringue so that when you pull beaters away sharp points stand up in the meringue. Cover and put meringue in the refrigerator. Wrap the plank in the foil.

Cut the pound cake in half as if you were making a sandwich.

Generously spread all of the raspberry jam on the bottom of the cake, apricot jam on the inside of the top. Place 3 ice cream bars on top of raspberry jam on bottom layer, cover with top layer, jam side down, and then place the cake back in the freezer for 2 hours, UNTIL THE ICE CREAM IS VERY HARD AND FROZEN.





Place frozen cake on foil-covered board and completely cover the cake on all sides with meringue, being sure to bring the meringue all the way down to touch the foil all around cake. If you leave any gaps the ice cream may melt and spoil the dessert.

Place the plank on the center of the grill in the cooker. Check after 2 minutes and as soon as you see the peaks of meringue brown remove the dessert from the cooker. This will only take a few minutes with a very hot fire.

Bring the plank and cake to the table and place on large serving platter. Cut vertical slices through meringue, cake and ice cream with an ELECTRIC KNIFE, and put on plates onto which you have spooned a generous pool of chocolate sauce.

**Serves 4-6**

