



Frozen Meringue Pomegranate Cake

3 egg whites

1 cup sugar

½ teaspoon cream of tartar

1 teaspoon freshly squeezed lemon juice

1 very cold can of evaporated milk

1 very cold cup of heavy whipping cream

1 very cold can of condensed milk

½ cup pomegranate molasses*

1 cup pomegranate seeds

For the meringue:

- Preheat oven to 250 degrees.
- Using the bottom of a 13-inch spring form pan, trace two circles onto the inside of two paper bag sheets. Cut the circles and place them on two baking sheets.
- Place the egg whites into a mixing bowl. Beat the whites until tripled in volume and stiff.
- Slowly add the granulated sugar and the cream of tartar. Beat for at least 20 minutes on high.
- Slowly add the lemon juice and beat for 5 more minutes. Beat until you cannot taste the granulated sugar anymore.
- Spoon the meringue onto the paper circles and spread with the back of the spoon forming a half-inch thick, even layer.
- Bake for 45 to 60 minutes, until you can pull off the paper without resistance and breaking the circle. Be patient and ultra careful! Making meringue is a labor of patience that provides rewarding results!



For the filling:

- Place the very cold (very important detail) evaporated milk into a chilled bowl beater bowl. Beat the milk on high until tripled in volume.
- Very slowly (and I mean very slowly) add the very cold (I mean it) condensed milk in a slow, steady flow. Continue beating on high.
- Add the pomegranate molasses in a very slow, steady flow. Continue beating on high until well mixed. Turn beater off.
- Beat the whipping cream separately until stiff.
- Fold whipped cream and pomegranate seeds into the evaporated milk.
- Place one meringue circle on the bottom of a spring form pan.
- Empty the filling into the pan, making sure to scrape the entire filling out of the bowl. Place the second meringue circle on top of the filling and carefully press down. Freeze overnight.
- Remove the cake from the freezer and allow sitting a room temperature for 10 to 15 minutes.
- Very carefully, remove from spring form onto a serving platter.
- If you would like, frost the cake with whipping cream and decorate with scattered pomegranate seeds.
- Slice with a serrated knife and enjoy!