

Peppermint Stick Delight

- 1 cup vanilla wafer crumbs (about 1/4 lb.)
- 2 tablespoons sugar
- 3 tablespoons butter or margarine, melted
- 5 small sticks (about 1 1/2 oz.) peppermint candy, coarsely crushed
- 1/2 cup (about 2 oz.) walnuts, coarsely chopped
- 4 oz. marshmallows, cut in small pieces
- 1 1/2 cups chilled whipping cream

1. Set out an 8x8x2-in. pan. Set a bowl and rotary beater in refrigerator to chill.
2. Turn crumbs into a large bowl. Stir in

the sugar. Add butter gradually, stirring in with a fork. Using back of spoon, press crumb mixture firmly into an even layer on bottom of pan. Set aside.

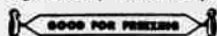
3. Using the chilled bowl and beater, beat whipping cream (about one-half of the cream at a time) until of medium consistency (piles softly). Fold candy, nuts, and marshmallows into the whipped cream. Turn into pan and chill in refrigerator about 12 hrs. 8 servings

Note: Six lady fingers, split, may be substituted for the vanilla wafers. Omit sugar and melted butter. Line bottom of pan with lady finger halves, cut-side down.



Lincoln-Todd Favorite Cake

Legend says one of Lincoln's favorites was a Mary Todd Cake similar to this one.



- 1 1/4 cups (about 6 1/2 oz.) toasted blanched almonds, finely chopped
- 3 cups sifted flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 cup butter
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon almond extract
- 1 cup sugar
- 1 cup milk
- 6 egg whites
- 1 cup sugar

1. Grease bottom only of one 10-in. tubed pan. Line with waxed paper cut to fit bottom; grease waxed paper. Set aside.
2. Sift together the flour, baking powder, and salt. Set aside.
3. Cream together butter, and vanilla and almond extracts until butter is softened. Add 1 cup sugar gradually, creaming until fluffy after each addition.
4. Beating only until smooth after each addition, alternately add dry ingredients

in fourths, milk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Stir in the nuts.

5. Beat egg whites until frothy. Add 1 cup sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread beaten egg whites over batter and gently fold together. Turn batter into prepared pan, spreading evenly.

6. Bake at 350°F about 1 hr., or until cake tester or wooden pick comes out clean when inserted in cake, or until surface springs back when lightly touched.

7. Remove from oven. Cool 15 min. in pan on cooling rack. To loosen from pan, run a spatula gently around tube and sides. Cover with a cooling rack; invert cake and remove pan. Immediately peel off waxed paper and turn cake top side up. Cool completely. When cake is completely cooled, frost with **Fluffy White Frosting**. Decorate with finely cut candied cherries. One 10-in. tubed cake

Fluffy White Frosting

- 1/2 cup diced candied pineapple
- 1/2 cup candied cherries, cut in quarters
- 2 cups sugar
- 1 cup water
- Few grains salt
- 2 egg whites
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract

1. Set out a candy thermometer.
2. Mix together in a saucepan having a tight-fitting cover the sugar, water, and salt. Place over low heat, stirring until sugar is dissolved. Cover saucepan and bring to boiling. Boil 5 min. to help dissolve any crystals that may have formed on sides of pan. Uncover saucepan and set candy thermometer in place. Continue cooking without stirring until mixture reaches 230°F (thread stage—spins 2-in.

thread when allowed to drop from fork or spoon; remove from heat while testing.) Using a pastry brush dipped in water, wash down crystals from sides of saucepan from time to time during cooking.

3. Beat egg whites until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Continue beating egg whites while pouring hot sirup over them in a steady thin stream. (Do not scrape sirup from bottom and sides of pan.) After all the sirup is added, continue beating, 2 to 3 min., or until frosting is very thick and forms rounded peaks (holds shape). Fold in, with minimum number of strokes, the pineapple, cherries, vanilla and almond extracts. Frost cake immediately.

Enough to frost sides and top of one 10-in. tubed cake

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