

Ice Box Cake From Barwells

Meringue:

Whites of 6 eggs

2 c. sugar

$\frac{1}{4}$ tsp salt

1 tsp vanilla

$\frac{1}{2}$ tsp cream of tartar

Whip egg whites slightly; add salt; whip till fluffy; add cream of tartar; beat till stiff and dry. Add one cup sugar, gradually, beating it in with beater. Add flavouring. Then add another cup sugar, folding it in lightly.

First: Have two 10" x 6" pyrex pans prepared. To prepare pans, butter bottom and sides; line with wax paper. Butter the wax paper. Bake meringue in these pans, at 250°.

(practice with your own stove will determine exactly what temp. is best) Bake for 45 min. It wants to be very delicate. High temperature + too long a time causes it to caramel + be sticky.

Let cool; put layers together with this filling; cover top and sides with same.

2 c. whipping cream

1 c. nut meats

1 c. shredded pineapple (drained)

$\frac{3}{4}$ c. dates cut in sugar

$\frac{1}{2}$ tsp vanilla

Whip cream; add fruit and nuts. The sugar on the dates is enough sugar.

Let stand in refrigerator 24 hrs. Cut like layer cake; turn on side; garnish with cherry.

May be enlarged by $1\frac{1}{2}$; bake in larger pans.