

# MARY TODD LINCOLN

## HOUSE

### **Mary Todd Lincoln's White Cake**

As the story goes, confectioner Mathurin Giron first prepared this famous dessert in honor of the Marquis de Lafayette's 1825 visit to Lexington, and the Todd family acquired the recipe. Legend has it that Mary Todd Lincoln served the special cake to Abraham during the Springfield and White House years. Over the years, the cake has acquired many names, but its association with the Lincolns has earned it a place in culinary history.

### **Recipe for Mary Todd Lincoln's White Cake**

1 cup butter  
2 cups sugar  
3 cups flour  
2 teaspoons baking powder  
1 cup milk  
1 teaspoon vanilla  
1 teaspoon almond extract  
1 cup chopped blanched almonds, chopped in a food processor until they resemble a coarse flour  
6 egg whites  
¼ teaspoon salt  
Confectioner's sugar for dusting

Cream butter and sugar until light and fluffy. Sift together flour and baking powder; remove 2 tablespoons and set aside. Add sifted ingredients, alternating with milk, to creamed mixture. Stir in vanilla and almond extract. Combine almonds with reserved flour and add to batter.

Beat egg whites until stiff; add in salt. Fold into batter. Pour into greased and floured bundt pan. Bake at 350 degrees until a cake tester comes out clean, about 55 minutes. Cool 5 to 10 minutes; remove from pan and cool on rack. Dust cooled cake with confectioner's sugar.