

Mary Todd Lincoln House Family Fun

Mrs. Lincoln's Legendary Cake

There's a story that Abe Lincoln's favorite cake was one that Mary baked. It all started in 1825, when the Marquis de Lafayette visited Kentucky. Lafayette was a hero in the American Revolution, and everywhere he went, there were events to honor him. In Lexington, chef Maturin Giron made a fancy cake with American flag decorations. The Todds got the recipe, and Mary learned to make it.

But there's a problem with this story. Many people have written about their memories of Abraham Lincoln, but none have mentioned the cake. The story first appeared in print in the early 1900s. Is it fact or fiction? We may never know, but you can bake the cake anyway!

Mrs. Lincoln's White Cake

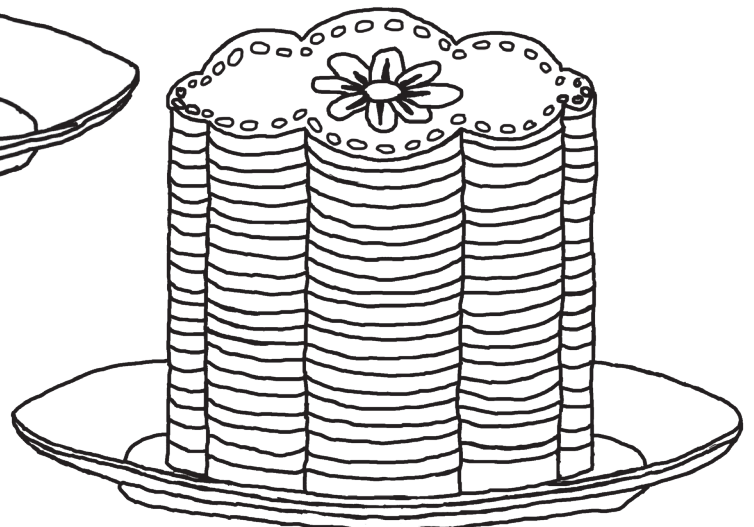
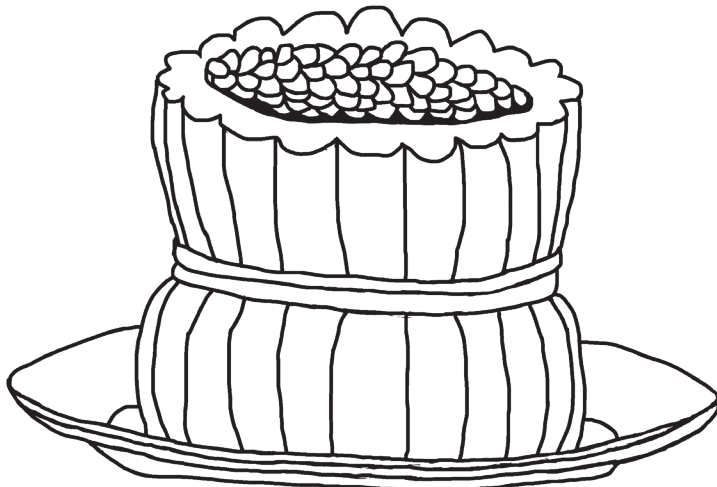
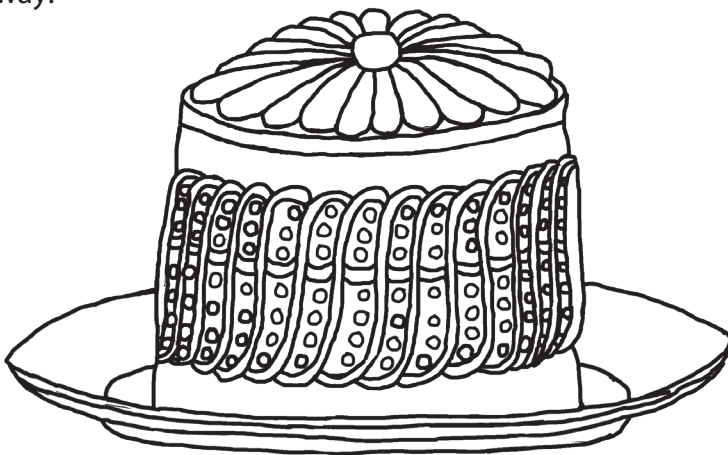
1 cup butter	1 teaspoon almond extract
2 cups sugar	1 cup chopped blanched almonds
3 cups flour	6 egg whites
2 teaspoons baking powder	¼ teaspoon salt
1 cup milk	Powdered sugar
1 teaspoon vanilla extract	

Cream butter and sugar until light. Mix flour and baking powder; set 2 tablespoons aside. Add flour to butter mixture, alternating with milk. Add vanilla and almond extract. Mix almonds with reserved flour and add to batter.

Beat egg whites until stiff; add salt. Fold into batter. Pour into greased and floured bundt pan. Bake at 375° 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 powdered sugar.

Which of these desserts, from an old French cookbook, is a cake?
(Hint: It has many layers).

Color the desserts to make them even fancier!



MARY TODD LINCOLN

HOUSE

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