

Graham Cracker Cake

From the kitchen of Lisa Jo Girodat's Great Aunt Isabel MacAtamney

- 1 c. butter
- 1 ½ c. sugar
- 6 eggs – separate whites and yolks - save one egg white for the frosting
- 40 plain graham crackers
- 1 ½ c. milk
- 4 Tbsp. flour
- 2 tsp. baking powder
- 1 tsp. vanilla
- 1 c. chopped nuts

Preheat oven to 350° F.

- Cream shortening and sugar. Add yolks of 6 eggs.
- Add graham crackers to bowl and pour milk over crackers, then let them soften a bit.
- Beat. Add flour, baking powder, vanilla and chopped nuts.
- Fold in 5 stiffly beaten egg whites.

Grease and flour three round cake pans – 8” or 9”. Bake 25 to 30 minutes in 350° oven until a tester comes out clean.

Icing:

- 1 stiffly beaten egg white
- 1 c. sugar
- ½ c. lukewarm evaporated milk (Pet or Carnation brand, not Eagle.)
- ó c. butter (Do not use margarine or a substitute.)
- 1 tsp. vanilla
- ½ c. shortening (Crisco in can)

- To the stiffly beaten egg white, add sugar and evaporated milk. Beat with an electric mixer.
- Add butter and shortening. Let stand 10 minutes.
- Add 1 tsp. vanilla and beat again - beat on high speed.
 - It may look like cottage cheese for a while but keep on beating until smooth.

After frosting cake with this delicious, fluffy, creamy icing, place in refrigerator.

Note from Jessica – the other half of Neverlandstitches.

The first time I made this was really scary. I think I actually cried on the kitchen floor because my frosting would not “turn”, it stayed like cottage cheese. I've decided that it was probably humidity that made the difference. So don't make this when it is muggy outside !