

## Bridge Meringue Torte

Carole Laughary

6 egg whites  
2 tsp. vanilla  
1/2 tsp. cream of tartar  
salt  
2 cups sugar  
6 Heath bars, chilled and crushed  
2 cups cool whip

Have egg whites at room temperature. Add vanilla, cream of tartar and dash salt. Beat to soft peaks. Gradually add sugar, beating until very stiff.

Cover 2 cookie sheets with parchment paper. Draw 9" circle and spread meringue evenly within circles. Bake at 275° for 1 hour. Turn off oven, let dry in oven (don't open door) for 2 hours.

Fold crushed candy into cool whip. Spread 1/2 of cool whip between layers, then frost top and sides with the rest. Chill in refrigerator overnight.

**Personal Notes:** This was my personal favorite for a fancy dessert. It was a bit puttsy but not too bad. I always used brown paper on the cookie sheets because I don't think we had parchment paper then but I think now that would work just fine.

## Baklava

Carole Laughary

4 cups walnuts, finely chopped  
1/2 cup sugar  
1 tsp. cinnamon  
1 pound phyllo dough  
1 cup melted butter  
1-12 oz. jar honey

Butter 9 x 13 pan. In large bowl, mix walnuts, sugar, and cinnamon.