

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.

Cut phyllo into 9 x 13 rectangles. In pan, place 1 sheet phyllo and brush with butter. Repeat to make 5 layers of phyllo. Then sprinkle 1 cup walnut mixture.

Repeat with 5 layers of phyllo, then 1 layer of nuts.

Top with 1 sheet phyllo. Brush with butter. With sharp knife cut halfway through layers in triangle pattern. Bake at 300° oven for 1 hour and 25 minutes until top is golden.

Meanwhile, in saucepan, heat honey until hot but not boiling. Spoon hot honey over Baklava. Cook in pan at least one hour. Cover. To Serve: With sharp knife, cut through layers.

Personal Notes: There are many different Baklava recipes but this is the one I always used. It's from a magazine page dated March of 1983.