

\$15,000

ITALIAN SOUR CREAM CAKE

This meringue-crust cake is very tender and very special.

Cake

- 2 eggs, separated
- 1/2 cup firmly packed brown sugar
- 1 cup coconut
- 1/2 cup ground pecans or nuts
- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix

- 1 cup dairy sour cream
- 1/2 cup amaretto
- 1/2 cup water
- 2 eggs

Glaze

- 1 cup powdered sugar, sifted
- 2 tablespoons cocoa

- 2 tablespoons amaretto
- 1 tablespoon Parkay margarine or butter, softened
- 1 tablespoon corn syrup
- 2 to 4 teaspoons water
- 2 teaspoons ground pecans or nuts
- 6 maraschino cherries



Heat oven to 350°F. Using 2 tablespoons shortening, generously grease 10-inch tube pan. In small bowl, beat 2 egg whites until foamy. Gradually add brown sugar; beat until stiff peaks form, about 3 minutes. Fold in coconut and 1/2 cup ground pecans. Spread meringue on bottom and up sides of pan to within 1 inch of top of pan. In large bowl, blend cake mix, sour cream, 1/2 cup amaretto, 1/2 cup water, eggs and 2 egg yolks at low speed until moistened; beat 2 minutes at highest speed. Pour batter evenly into prepared pan.

Bake at 350°F. for 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 10 minutes; loosen sides and invert onto serving plate. Cool completely. In small bowl, blend powdered sugar, cocoa, 2 tablespoons amaretto, margarine, corn syrup and water until smooth. Spoon over top of cake, allowing some to run down sides. Sprinkle with 2 teaspoons ground pecans; garnish with cherries. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 50 to 60 minutes.