
NANNY'S PINEAPPLE MERINGUE CAKE

¼ lb. margarine)
½ C. Sugar) CREAM
4 egg yolks)

4 tab. milk)
1 teas. vanilla)
1 C. flour & 1 teas baking powder) ADD
or 1 C self rising flour)

This makes a stiff dough, Divided into 2 parts
Pour into 2 greased & floured cake pans.

4 egg whites - Beat until stiff peaks- adding
¾ C sugar little by little. Divide over
cakes leaving ½" all around edge.
Bake 300 to 325 about 35 to 45 min. until crisp

1 envelope cream whip and 1 can
drained crushed pineapple or other fruit if
desired