



## LADY BALTIMORE CAKE

- 3/4 Cup Butter
- 2 Cups Sugar
- 3 Cups Sifted Cake Flour
- 3 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Milk
- 1/2 Cup Water
- 1 Teaspoon Vanilla
- 6 Egg Whites

### FROSTING AND FILLING

- 3 Cups Sugar
- 1 Cup Water
- 1/4 Teaspoon Cream of Tartar
- 3 Egg Whites, Stiffly Beaten
- 1 Teaspoon Vanilla
- 1/2 Cup Chopped Figs
- 1 Cup Chopped Raisins
- 1 Cup Chopped Nut Meats

## DIRECTIONS

1. Cream butter with half the sugar until fluffy.
2. Sift flour, baking powder, and salt together.
3. Combine milk, water and vanilla.
4. Stir the flour and milk mixtures alternately into creamed mixture.
5. Gradually add remaining sugar into stiffly beaten egg whites and beat until the peaks round over gently.
6. Fold into batter.
7. Pour into three greased and lined 9 inch pans.
8. Bake in a 350 degree oven for 25 minutes.
9. Boil sugar, water and cream of tartar to 238 degrees.
10. Slowly pour over beaten egg whites, beating constantly and continuing to beat until the mixture is of spreading consistency.
11. Add vanilla.
12. Divide mixture in half.
13. Add fruit and nuts to one portion and spread between the layers of the cake.
14. Frost the top and sides with other half.

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