Company Dessert

Ingredients

- 1/2 cup shortening
- 1/2 cup sugar
- 4 egg yolks, beaten
- 1 tsp vanilla
- 1 cup flour
- 1 tsp baking powder
- 1/4 tsp salt
- 5 Tbsp milk
- 4 egg whites
- 1 cup sugar (for meringue)
- Chopped walnuts

Instructions

1. Cream together shortening and sugar.
2. Add egg yolks, beaten, and vanilla.
3. Sift together flour, baking powder, and salt; add alternately with milk.
4. Spread in two greased and floured eight-inch layer pans.
5. Beat egg whites until stiff; add 1 cup sugar gradually, beating thoroughly after each addition.
6. Spread meringue over each layer and cover with chopped walnuts.
7. Bake half an hour in a moderately slow oven, 325°F.
8. Turn out carefully and cool.
9. Put layers together with custard filling.
10. Meringue top may be covered with whipped cream, but it is rich enough without.

Custard Filling

Ingredients

- 2 Tbsp sugar
- 1 Tbsp cornstarch
- Pinch of salt
- 1 egg yolk
- 1 cup milk
- 1/2 tsp vanilla

Instructions

1. Combine sugar, cornstarch, and salt.

2. Stir in egg yolk and milk.
3. Cook until thickened.
4. Add vanilla.

COMPANY DESSERT

Cream together ½ cup shortening and ½ cup sugar. Add 4 egg yolks, beaten, and 1 teaspoon vanilla. Sift together 1 cup flour, 1 teaspoon baking powder and ¼ teaspoon salt, and add alternately with 5 tablespoons milk. Spread in two eight-inch layer pans greased and floured. Beat 4 egg whites until stiff, add 1 cup sugar gradually. Beat thoroughly after each addition. Spread over each layer and cover with chopped walnuts. Bake half an hour in moderately slow oven, 325° F. Turn out carefully. Cool, then put layers together with custard filling. Meringue top may be covered with whipped cream, but it is really rich enough without.

Custard Filling: Combine 2 tablespoons sugar, 1 tablespoon cornstarch and pinch of salt, then stir in 1 egg yolk and 1 cup milk. Cook until thickened. Add ½ teaspoon vanilla.

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