

CAKE BATTER

DANISH Dainties

TOPPING

$\frac{1}{2}$ C BUTTER.

$\frac{1}{2}$ C. SUGAR.

1 UNBEATEN EGG.

$1\frac{1}{2}$ C. ALL-PURPOSE FLOUR

$\frac{1}{2}$ tsp SALT.

1 EGG WHITE

1 C. BRN. SUGAR

$\frac{1}{2}$ C CHPD. WALNUTS.

$\frac{1}{2}$ C. RAISINS

1 tsp. VANILLA

↑ SHAPE INTO BALLS + PLACE IN PAPER CUPS OR
SMALL TART TINS -

BEAT EGG WHITE UNTIL FOAMY

BEAT IN BRWN SUGAR. - STIFF PEAKS - FOLD IN REMAIN-
INGRED + SPOON OVER

350 - 15 min.