

Gingerbread Torte The Easy Way

Serves 9

Ingredients:

1 package gingerbread mix

½ cup chopped walnuts

2 cups whipping cream

1¼ teaspoons maple flavoring

¼ cup powdered sugar

Make gingerbread according to package directions and bake in a 9x9" pan. Cool cake in pan for 10 minutes, remove from pan and cool completely on a wire rack. While the cake is cooling, whip cream with powdered sugar until stiff. Remove 1¼ cups whipped cream to a small bowl; fold in walnuts and maple flavoring. Split cake to make 2 layers, and then split again to make 4. Put layers together with the cream-nut mixture and frost top and sides with plain whipped cream. Sprinkle top with additional chopped nuts.

Refrigerate 2 hours before serving and we suggest that a sturdy lock be placed on the refrigerator door during this period.

From *The How to Keep Him (After You've Caught Him) Cookbook* – Doubleday – Jinx Kragen & Judy Perry – 1968