

# Meringue Cake Supreme

4 egg whites

1/4 teaspoon cream of tartar

1 1/4 cup sugar, divided\*

1/4 teaspoon almond extract

1 pint fresh strawberries or raspberries

2 1/2 cups heavy cream

1 cup chopped walnuts

Make meringue using 1 cup sugar. Add almond extract. Beat all very stiff, and make four 8" layers on brown paper. Heat oven to 400, put layers in oven and turn heat off at once. Leave in oven 2 hours. Cool on racks. Whip cream with 1/4 cup sugar and 1 1/2 cup cream. Fold in berries and nuts; assemble with meringue layers. Ice with remaining whipped cream (1 cup). Chill in refrigerator at least 6 hours, and no more than 8 hours. Cut with cake breaker.