

1/4 Cup water

1-2/3 Cups conf. sugar

Boil chocolate, sugar and water 4 minutes and cool. Add butter and stir in rest of ingredients. Spread over marshmallows. Makes 2 dozen.

CREAM CHEESE POUND CAKE

- 2 Cups butter, softened
- 1 8-oz. pkg. cream cheese, softened
- 3 Cups sugar
- 6 Eggs

- 3 Cups cake flour (or regular flour)*
- 2 Tablespoons vanilla
- ~~2~~ 2 Cups Black Walnuts, (recipe-ready size)

1 1/2 hrs. using them.

*1 Cup less 2 tablespoons regular flour = 1 cup cake flour

Whip butter and cream cheese together in large mixing bowl. Gradually add sugar and beat until thoroughly dissolved. Add eggs one at a time until well mixed. Blend in flour gradually, then add vanilla and black walnuts. Grease and flour bundt pan or tube pan. Spoon batter into prepared pan and bake at 325 degrees F for one hour to one hour fifteen minutes. Let cool in pan for 10 minutes. then invert on plate. Serve warm or cool.

mixed w/ some of the flour

1 hr. + 30 min top oven at 300 dutch oven

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