



I'd Rather Be Stitchin'

A series of quick and easy recipes to get you out of the kitchen and back to stitchin'.

This delicious dessert, courtesy of Jackie Rudolph, will melt your Valentine's heart. And no one will know that you've been stitchin' instead of slaving in the kitchen.

Schaum Torte

6 egg whites	½ t. cider vinegar
Dash of tartar powder	2 t. water
2/3 cup sugar	½ t. vanilla

Preheat oven to 500 degrees.

1. Beat egg whites until foam. Add tartar powder and beat until stiff.
2. Add sugar a bit at a time, adding the rest of the ingredients between each addition.
3. Place in a buttered 8" pie plate.
4. Put in the preheated oven and turn the oven off.
5. Leave in oven overnight or for several hours until torte is set and cooled.