

## MIXED FRUIT TORTE

6 egg whites  
2 cups sugar

1 teaspoon vinegar  
1 tablespoon vanilla

Beat egg whites until they hold in peak. Add sifted granulated sugar gradually, continuing the beating. Then add vanilla and fold in the vinegar quickly. Pour into pie pan lined with lightly buttered wrapping paper. Bake in a slow oven, 225 to 250 degrees F., for 50 minutes. Increase heat to 300 degrees and bake 10 minutes. Remove from oven, break paper from sides of cake. Cut in wedge-like pieces. Serve with whipped cream to which has been added diced peaches, apricots and pineapple.

Note: This may also be used as a hostess dessert--- covering the whole cake with the whipped cream mixture and serving it from an attractive round platter.

**PURE** extract **MUST** be used with this recipe, to secure the delicate yet definite flavor you want. **JACK SPRAT VANILLA** will give you excellent results. Don't take a chance with cheap, inferior extract or artificial flavor. This recipe is furnished through courtesy of your  
**RITE-WAY FOOD STORE.**