

Sunsweet Prune Gateau

ONLY cup SUNSWET Prune pulp; $1\frac{1}{2}$ cups ground chocolate; 4 egg yolks; $\frac{1}{2}$ cup sugar. Put prune pulp and chocolate in double boiler to heat; beat egg yolks; add sugar, then add to prune mixture, cook until very thick. Set aside until perfectly cold. *Second part:* $\frac{1}{2}$ cup butter; $1\frac{1}{3}$ cups powdered sugar; 4 egg whites; $\frac{1}{2}$ cup finely chopped walnuts or pecans; 1 teaspoon vanilla. Cream butter until waxy; add sugar gradually, creaming well. Combine with cold prune and chocolate mixture, mix well; add stiffly beaten egg whites, nuts and vanilla. Use round cake pan with removable rim; cover bottom and sides with lady fingers. Pour in prune mixture, cover top with lady fingers; set aside for several hours in a cold place till firm. Remove rim of pan, cover top with sweetened whipped cream or boiled icing; decorate with nuts. Will serve 12.