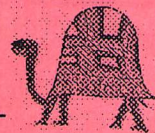


# Recipe Submission for The Leisz Family Cookbook



NAME OF RECIPE: Graham Cracker Cake/Seven Minute Icing on Top

CREATED BY: Louise Leisz Baltozer

SUBMITTED BY: Deanna Baltozer Ruston/Roberta Baltozer Welch YOUR PHONE #: (812) 479-3867

PLEASE TAKE A FEW MINUTES TO TELL US ABOUT THIS SPECIAL RECIPE. YOUR MEMORIES OF WHEN IT WAS SERVED. DID YOU HELP YOUR RELATIVE PREPARE IT? WHAT DO YOU REMEMBER ABOUT IT? WHY WAS IT SPECIAL TO YOU AND YOUR FAMILY? TO WHAT LENGTHS DID YOUR RELATIVE GO TO PREPARE IT OR TO CREAT IT? (USE REVERSE SIDE IF YOU NEED MORE ROOM.)

Mother always made Graham Cracker Cake for a birthday or special celebration. It was a reminder to us (if we forgot a birthday) that someone was having one. Her cake was never a failure!

PLEASE ATTACH A PHOTOCOPY OF THE ORIGINAL RECIPE (IF YOU HAVE IT) TO THIS RECIPE SUBMISSION SLIP AND PLACE IT IN AN ENVELOPE MARKED "LEISZ FAMILY COOKBOOK." THEN BRING IT TO THE FAMILY REUNION IN AUGUST OR MAIL RECIPE SUBMISSIONS TO DENISE LEISZ PAZUR, LEISZ FAMILY REUNION, W 7119 COUNTY ROAD N, PLYMOUTH, WI 53073. QUESTIONS? CALL DENISE AT 920-528-7714 OR EMAL HER AT BPAZUR@EXCEL.NET. DEADLINE FOR RECIPE SUMBISSIONS IS 9/1/02.

## "Graham cracker Cake"

$\frac{1}{3}$  cup Butter

$\frac{2}{3}$  cup Sugar

2 egg yolks

1 teaspoon vanilla

2 egg whites stiffly beaten <sup>Egg whites</sup>

$\frac{2}{3}$  cup milk

$\frac{1}{2}$  cup flour

3 teaspoons Baking Powder

2 cups rolled or ground Graham cracker crumbs.

cream Butter add Sugar & mix until very soft. add egg yolks. vanilla & milk and then dry ingredients which have been sifted together, add cracker crumbs and beat two minutes add egg whites stiffly beaten, pour into 2 layer pans. Bake in moderate ~~oven~~ 350 degrees for 25 minutes or until done.