

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



SPICED MAPLE BUTTER SAUCE

(Makes About 1½ Cups Sauce)

- ½ cup maple syrup
- 2 eggs, separated
- ⅓ cup butter
- 1 tablespoon cream
- ¼ teaspoon cinnamon
- ⅛ teaspoon allspice
- ⅛ teaspoon mace
- ¼ cup toasted slivered almonds

1. Measure maple syrup into top of double boiler; beat in egg yolks.
2. Cook over simmering water, stirring constantly, until slightly thickened. Cool.
3. Cream butter; beat in cream. Gradually beat in maple syrup mixture.
4. Stir in cinnamon, allspice, mace and almonds.
5. Beat egg whites until stiff, but not dry. Fold into creamed mixture.
6. Serve over vanilla, chocolate or coffee ice cream.