
Blarney Stones

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

4 eggs (reserve one yolk for the frosting), separated

1 cup sugar

1 cup + 2 tablespoons flour

1 1/4 teaspoons baking powder

1/4 teaspoon salt

1/2 cup boiling water

1/2 teaspoon vanilla

FROSTING

1 egg yolk (reserved from cake)

1 cup butter

2 1/2 cups powdered sugar

1 teaspoon vanilla

crushed salted peanuts

Separate the eggs, reserving one yolk for the frosting. In a bowl, beat the remaining yolks until thick and lemon colored. Add the sugar gradually, beating continuously.

In a bowl, sift together the dry ingredients. Add the dry mixture to the egg yolk mixture alternating with boiling water. Add the vanilla and beat well.

Fold in stiffly beaten egg whites.

Bake in a 13 x 9 inch pan for 30 minutes at 350 degrees.

When cool, ice with Blarney Stone Frosting and cut into squares.

To make the frosting: Cream together the egg yolk, butter and sugar until soft and smooth. Add the vanilla. Ice the cake and sprinkle crushed salted peanuts on top.

(These are great for St Patrick's Day.)

Dessert

Per Serving (excluding unknown items): 4044 Calories; 185g Fat (40.5% calories from fat); 15g Protein; 597g Carbohydrate; 4g Dietary Fiber; 497mg Cholesterol; 3027mg Sodium. Exchanges: 6 1/2 Grain(Starch); 36 1/2 Fat; 33 1/2 Other Carbohydrates.