

Prune Whip

Ingredients

- 30-35 prunes
- 5 egg whites
- pinch salt
- $\frac{1}{4}$ teaspoon cream of tartar
- 5 tablespoons sugar
- $\frac{1}{3}$ cup broken nutmeats
- Thin cream, custard sauce, or whipped cream

Instructions

1. Cook the prunes. When cold remove the pits and force through VIKO Aluminte Rotary Food Press.
2. Beat the egg whites and salt until foamy, add cream of tartar, and beat until very stiff.
3. Then add the sugar, nutmeats and prunes.
4. Turn into MIRRO Aluminum Stacking Pan. Place the pan into another pan containing hot water. Bake in a moderate oven (325°) until delicately browned (about 20 minutes).
5. Serve either hot or cold with thin cream, or custard sauce, or whipped cream