

# HAPPY BIRTHDAY

TO ABRAHAM  
LINCOLN!



Abraham Lincoln was born on February 12, 1809. He became the 16th president of the United States in 1861.

  
**LOOKING FOR  
LINCOLN**  
Abraham Lincoln National Heritage Area

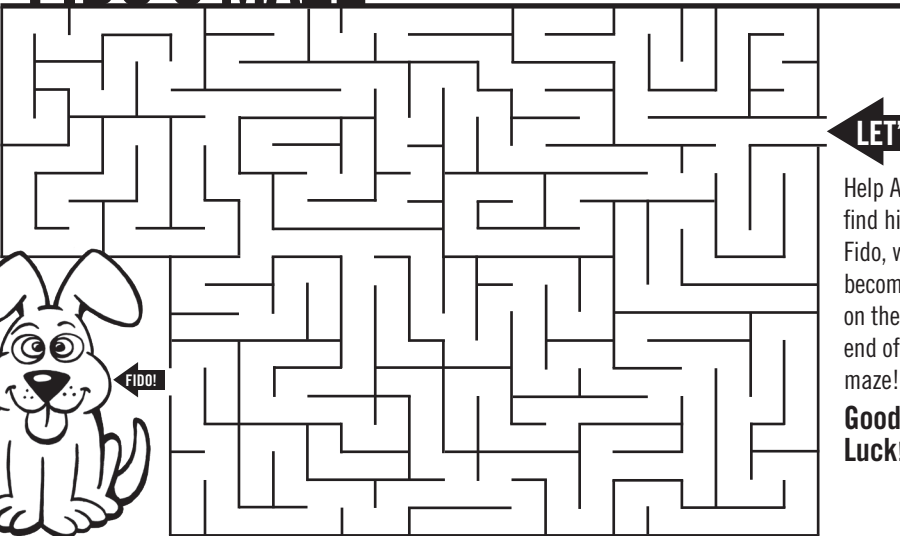
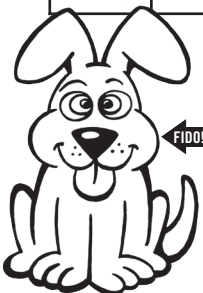
# ABE'S WORD SEARCH

S B M R E A M E R I C A  
 P O F I D O D Z A W A O  
 R E R D M N B H X U B L  
 I T I X A M F G J N I P  
 N P L P R E S I D E N T  
 G W L C Y P R C M W J K  
 F B I R T H D A Y S I B  
 I X N T O P H A T A J X  
 E R O W D L J X R L B U  
 L M I R D P A L X E C M  
 D K S B E A R D P M L Y  
 L I N C O L N M T B K A  
 A J C P C I V I L W A R

Find these words that are all related to Abraham Lincoln's life.

- America
- Beard
- Birthday
- Cabin
- Civil War
- Fido
- Illinois
- Lincoln
- Mary Todd
- New Salem
- President
- Springfield
- Top Hat

# FIDO'S MAZE



LET'S GO!

Help Abe find his dog Fido, who's become lost on the other end of the maze!

Good Luck!



# LINCOLN'S CAKE

Lincoln had a favorite cake made by his wife, Mary Todd Lincoln. You can try her recipe below.

## Mrs. Lincoln's White Almond Cake

|                                  |                             |
|----------------------------------|-----------------------------|
| 3 cups sifted all-purpose flour  | 1 3/4 cups sugar            |
| 3 teaspoons baking powder        | 2 teaspoons vanilla         |
| 1/2 teaspoon salt                | 1/2 teaspoon almond extract |
| 3/4 cup soft butter or margarine | 6 egg whites, unbeaten      |
| 1 cup milk                       | 1/3 cup hot water           |

Sift first three ingredients together and set aside. With beaters, beat butter till fluffy and gradually blend in sugar. Stir in vanilla and almond extract. Beat in egg whites, one at a time. Add sifted flour mixture alternately with milk. Blend in hot water. Turn into three well-greased and lightly floured 9-inch layer-cake pans. Bake in pre-heated moderate oven (375) for 25 minutes or until done. Cool ten minutes in pans. Turn out on wire rack. When cool, spread frosting between layers and over top and sides.

## Jiffy Chocolate Frosting

|                                 |                                    |
|---------------------------------|------------------------------------|
| 1/4 pound marshmallows          | 4 cups sifted confectioner's sugar |
| 2 squares unsweetened chocolate | 2 teaspoons vanilla                |
| 2 tablespoons light corn syrup  | Pinch of salt                      |
| 1/4 cup butter                  | 1/4 cup milk                       |

Combine first four ingredients in top part of double boiler. Cook over hot water till marshmallows and chocolate are melted. Blend milk and sugar together, add chocolate mixture, vanilla, and salt. Mix till smooth.

A basic white frosting sprinkled with almonds was also popular.

Lincoln thanks you for helping celebrate his birthday! Download your own "Flat Lincoln" on the Looking for Lincoln website, along with more coloring sheets. You can photograph Flat Lincoln when you visit a historic site and post it online, using the hashtag #FlatLincoln with your parents help and permission. **Have Fun!**

Learn more about Lincoln sites in Illinois, travel info, and kid-friendly activities at [www.lookingforlincoln.org](http://www.lookingforlincoln.org)

