Who is Flat Lincoln? Flat Lincoln is a travel buddy developed by the Abraham Lincoln National Heritage Area to help families explore historic sites around Illinois. You can learn more and print your own Flat Lincoln at www.lookingforlincoln.org/explore/flat-lincoln
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 had a favorite cake made by his wife, Mary Todd Lincoln. You can try her recipe below.