

Blarney Stones

CAKE

4 eggs
1 ¾ cups sugar
1 teaspoon vanilla extract
1 ¾ cups all purpose flour
3 teaspoons baking powder
½ teaspoon salt
1 cup milk
¼ cup butter or margarine, melted

FROSTING

2 pounds confectioners' sugar (about 7 ½ cups)
2/3 cup milk
2 teaspoons vanilla extract
1/8 teaspoon salt
6 cups finely chopped peanuts

In a mixing bowl, beat the eggs, sugar, and vanilla until thick and lemon colored, about 4 minutes.

Combine the flour, baking powder and salt; add to the egg mixture. Beat on low speed just until combined.

Add the milk and butter; mix well. Pour into a greased 13 inch x 9 inch x 2 inch baking pan. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into squares. Cover and freeze overnight.

For frosting, in a mixing bowl, combine confectioners' sugar, milk, vanilla and salt; beat until smooth. Frost the top and sides of frozen cake squares; roll in peanuts. Place on wire racks to dry.

Yield: 2 dozen.

Blarney Stones are a favorite treat that we like to serve at our March special dinner in honor of St. Patrick's Day.

The sweet frosting and salty peanuts are an irresistible combination! They tend to disappear from the kitchen as our men folk walk through..