

Kossuth cake

Beirne, Francis F.: *The amiable
Baltimoreans*, NY 1951
Dutton

(quoted in *B. A. Botham Sidewalks
of America*, Indianapolis
1954, p. 136)

"No dissertation on characteristic
Baltimore food should omit
mention of that most delectable
of desserts - the K. cake. Local
tradition holds that it was
created by an East Baltimore St
confectioner on the occasion of the
visit of K. K. & named in honor
of him... Ironically enough, any
one who has partaken of this food
feels in anything but a revolutionary
mood. Nothing could be more
conducive to complete acquies-
cence to the status quo.

The K. cake is a particularly
proud member of the Charlotte
Lusse family. A sponge cake
(piskóta) about 3 inches in diameter

and 2 inches high hollowed out
+ filled with thick whipped cream
on top of the whipped cream is
thick cap of chocolate or
strawberry icing. Each K. cake
fits in a pleated paper cup.
It is served slightly chilled.

No local cook books
mention K. cakes, which
obviously have been the monopoly
of confectioners + caterers. There
still are one or two establishments
which make them, but an order
has to be given in advance.

A pseudo-K. cake some-
times finds its way on to a local
bill of fare. In this spurious
version a dip of vanilla ice
cream is substituted for
whipped cream. It is inevitable
that in so fraudulent a con-
coction the sponge cake should be
stale and the chocolate cover thin
and anemic. The true K. cake
must be made of the very best
ingredients, + you must be prepared
to pay for them."

