



Abraham Lincoln National Heritage Area



*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](http://www.lookingforlincoln.org/explore/flat-lincoln)

# ABE'S WORD SEARCH

S B M R E A M E R I C A  
 P O F I D O 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 V I W T M A 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**

**Cabin**

**Civil War**

**Fido**

**Illinois**

**Lincoln**

**Mary Todd**

**New Salem**

**President**

**Springfield**

**Top Hat**

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

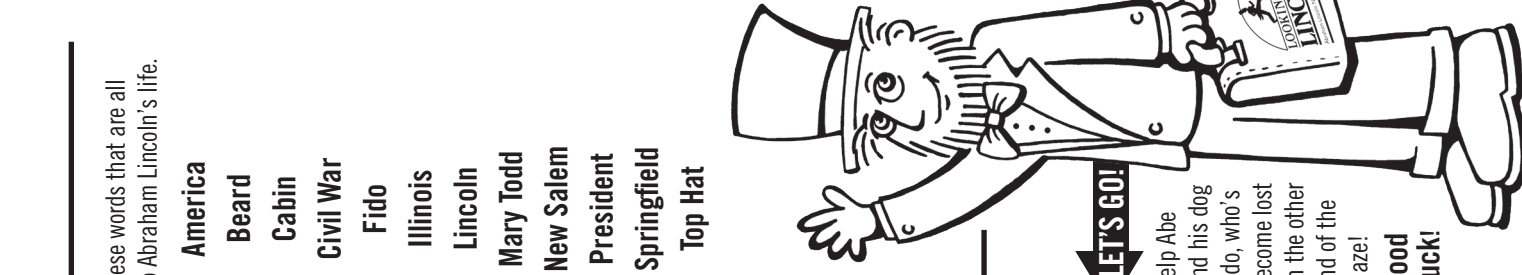
Sift first three ingredients together and set aside. With beaters, beat butter till fluffy and gradually blend in sugar. Stir in vanilla and almond extract. Beat in egg whites, one at a time. Add sifted flour mixture alternately with milk. Blend in hot water. Turn into three well-greased and lightly 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
- 2 squares unsweetened chocolate
- 2 tablespoons light corn syrup
- 1/4 cup butter
- 4 cups sifted confectioner's sugar
- 2 teaspoons vanilla
- Pinch of salt
- 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.

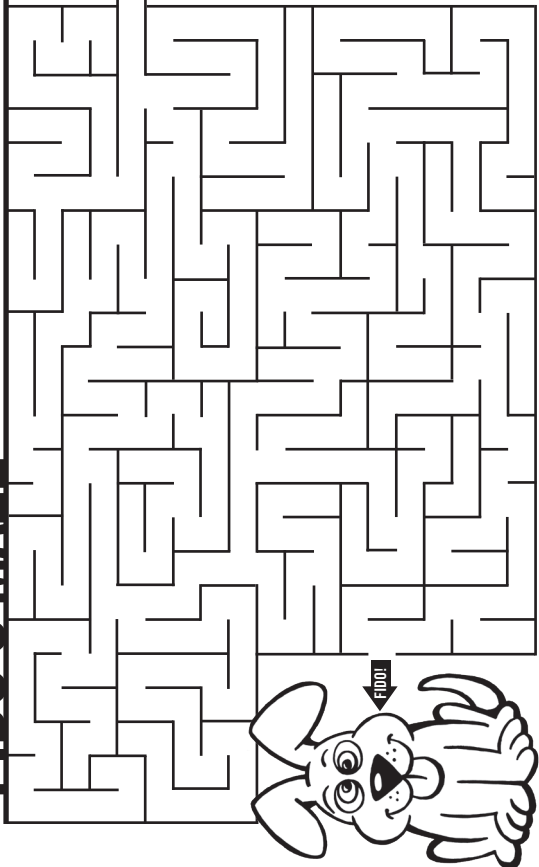
A basic white frosting sprinkled with almonds was also popular.



**LET'S GO!**

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

# FIDO'S MAZE



**FIDO!**

There are lots of fun things to do in the Abraham Lincoln National Heritage Area! Download your own "Flat Lincoln" on the Looking for Lincoln website. 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)

