



This year Chiara was with the show in Addison and Chicago, IL. She took part in all pre-show activities in her special costume. Recently, she started dance and gymnastics classes. Chiara seems fearless as she does shoulder stands and flips from her Papa's shoulders. Celebrating her 5th birthday in November, the youngest Zoppé is full of smiles and laughter and she brings endless joy to the entire family.



Photo by: Scott Raffe

## Mama's Recipe

### Italian Cream Wedding Cake

To make 3 double-layered tiers (size 14 inch, 10 inch and 6 inch) double the following recipe:

6 cups sugar  
3 sticks butter  
1 ½ cups canned Crisco  
16 eggs  
3 cups buttermilk  
3 tsp baking soda  
3 tsp Vanilla  
6 cups flour  
3 cups chopped pecans  
3 cups chopped angel flake coconut

In a bowl, cream together sugar, butter, Crisco. Add 16 egg yolks (save whites) and blend. Mix in a separate bowl, buttermilk and baking soda. Add buttermilk and baking soda mixture to the batter and blend in Vanilla and flour. In a separate bowl, beat egg whites to form a peak. Fold into batter, egg whites, chopped pecans and chopped angel flake coconut.

Fill cake pans to ¾ inches from the top of the pan.

Bake in layers at 350 degrees until toothpick comes out clean. Recommended bake time (depending on pan size) is 1 hour and 17 minutes. Leave in pans until cool. Use frosting of choice to frost in between layers and individual tiers.

