

Erika's World

Christmas 2016

Erika Slezak
Official Fan Club
erikaslezakfc@yahoo.com

Website
www.erikaslezak.com

Erika's World Staff

Honorary President
Erika Slezak

President & Publisher
Walter Miller, Jr.

Editor
AJ

Assistant Editor
Kathryn [Kit] Williams

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My Dear Friends,

The year is coming to a close and I hope that it has been good for you.

Here in Connecticut, we have had an interesting and for the most part a quiet year. I am settling into my life at home, which is not to say that I don't want to continue working, but if nothing comes along, I am happy and content. I had a wonderful career with ABC and before that I was very busy in the theater. So I have no complaints. My family is all well and keeping busy and I am so very thankful for all of them.

My life at home has always been my refuge and my peaceful place, and it continues to be just that.

Several people have asked me to comment on the fact that Prospect Park has given up the rights to One Life to Live and All My Children and so they have reverted to ABC.

I am very pleased that this has happened as there was no possibility, given the bankruptcy filing, that Prospect Park would ever continue producing the shows. However, I really don't foresee that ABC would go back into production with the shows at this point. They cancelled us because they wanted to divest themselves of those two daytime programs. If they were ever to try to revive them, it would be extremely difficult to gather the casts back together as everyone seems to have moved on.

Of course, never say never! We will wait and see what happens.

Club member Kat Hilderbrand asked if I could share a recipe for the holidays. Although this one is not particularly Christmas, it is an old family dessert recipe that I use a lot; a favorite of mine from my childhood.

I had rotator cuff surgery this past October on my left arm. I have been in physical therapy for almost 4 weeks and am coming along very well. I believe I have another 2 months of therapy ahead, but it is working and my mobility is getting better every day. For that, I am extremely grateful.

I want to take this time to mention that we are coming up to 45 years for the fan club. That seems quite unbelievable to me, as I don't think I ever got any older. Big, big kudos to Walter, who started the club when he was still a teenager and has continued to run it all these years out of the sheer goodness of his heart. I am so very, very grateful to him and to Kit and to AJ for their invaluable assistance to the club. There would be nothing there without these three wonderful souls.

I am also very grateful to all of you who have sent me cards through this past year. I have been unable to answer everyone personally but I am always so pleased to hear from you.

Wishing all of you a very Merry Christmas, Happy Holidays and of course, all the best for 2017.

With Love,
Erika

Nut Layer Cake with Whipped Cream

(Creme Schnitten)

This is an old family dessert recipe that I use a lot; a favorite of mine from my childhood. Erika

Cake:

- 6 eggs (separated)
- ½ cup sugar
- ½ cup ground nuts (hazelnuts or almonds)
- 1 teaspoon rum

Filling:

- 2 cups heavy cream (divided)
 - 1-2 Tablespoons powdered/instant coffee
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Prep Work: Preheat oven to 350° Fahrenheit
Prepare 16x10 inch cookie sheet - butter cookie sheet, cover it with foil, and butter the foil

Cake: Beat egg whites until stiff.

In separate bowl, beat egg yolks with the sugar until lemon-colored, add the ground nuts and rum. Fold in the stiffly beaten egg whites. Pour the batter onto the cookie sheet, spreading it evenly.

Bake for 25 minutes, or until brown.

Remove the cookie sheet from oven and cover it with a moistened tea towel. Let the cake cool slightly, then invert it onto a wooden board and peel off the foil. Trim the edges and cut the cake into four 4x10 inch pieces.

Filling: Whip 1¼ cups of the heavy cream until stiff, fold in powdered coffee. Divide the whipped cream into three equal parts.

Build: Cover the first piece of cake with ⅓ of the whipped cream; lay the second piece of the cake on top, cover that with ⅓ of the whipped cream; then lay the third piece on top of the cake, cover with the rest of the whipped cream. Place fourth piece of cake on top. Cover the cake with plastic wrap and keep in the refrigerator for at least 8 hours.

Before serving, beat the rest of the heavy whipping cream very stiff and cover the top and sides of the cake.

Serve: When serving, cut into 1¼ inch slices.

Serves 6