

Momma's Lemon Cake from Jennifer Brennan

(read the whole recipe before you begin)

6 Egg yolks

¾ cup Lemon Juice

Rind of 2 lemons (grated)

¾ cup Sugar

Cook & stir constantly over low flame until it is bubbling and thickens. Add 1 Tbs Gelatin to ½ cup Cold Water then to the cooked mixture. Stir to blend and set aside to cool.

Beat 6 Egg Whites & add ¾ cup sugar gradually after soft peaks form. Beat until mixture holds firm peaks. Fold into the lemon mixture.

Oil Angel Food tubepan well with salad oil. Cut wax paper to fit into tube pan to line the top part of the cake for easier removal from pan.

Put a layer of the lemon mixture in pan.

Tear up an Angel Food Cake and alternate layers with the lemon mixture. Finish with the lemon mixture. Press down. Refrigerate overnight.

Run sharp knife around edge before turning cake out onto a cake plate.

Serve with whipped cream and sliced strawberries.

ENJOY!! (Great for summer birthdays when the weather is hot and humid because it is cool and refreshing.)