

# STRAWBERRY SHORTCAKE



## Cake Ingredients:

- 1 cup flour, sifted
- 1/4 teaspoon salt
- 1 1/2 tablespoons lemon juice
- 5 egg yolks, beaten until thick and lemon-colored
- 5 egg whites
- 1 cup sugar

## Grated rind 1/2 lemon

Sift flour and salt together 4 times. Add lemon rind and juice to beaten yolks and beat until thick and light. Beat egg whites until stiff, but not dry. Fold in sugar, a small amount at a time, then add egg yolks. Fold in flour, sifting about 1/4 cup at a time over surface. Bake in ungreased tube pan or cake pans (to make a layer cake) in moderate oven at 350° for 1 hour. Remove from oven and invert pan(s) 1 hour before removing cake.

## Whipped Cream:

- 1 cup whipping cream
- 2 tablespoons sugar

In a chilled bowl, combine whipping cream and sugar. Beat with chilled beaters of an electric mixer on medium speed till soft peaks form (be sure not to whip it too much, it'll turn into butter). Mom also adds a little sugar to the quart of sliced strawberries she uses.

*This sponge cake recipe came from  
The American Woman's Cookbook*



**Happy Birthday Dad!**



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**GIANGIULIO FAMILY**  
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