

Daffodil Cake

Canadian Mennonite Cookbook - 1974

*1 1/4 cups egg whites (10 to 12 egg whites)
1/2 teaspoon salt
1 teaspoon cream of tartar
1 1/2 cups sugar
4 egg yolks
1 cup + 2 tablespoons sifted pastry flour
1/2 teaspoon vanilla
1 teaspoon grated orange rind*

Preheat the oven to 325 degrees.

In a bowl, add the salt to the egg whites. Beat until foamy. Add the cream of tartar. Continue beating until the egg whites stand up in peaks but are not dry. Gradually beat in 3/4 cup of the sugar. Add only a small amount of sugar at a time, until all is used.

Sift the flour and then measure the quantity needed. Add the remaining sugar to the flour. Sift together. Fold the flour/sugar mixture into the stiffly beaten egg white mixture, a little at a time. Divide the mixture into two halves.

With one half of the mixture, add the egg yolks, which have been beaten until very thick and lemon colored, and the grated orange rind. If the egg yolks are very pale, a little margarine coloring may be added.

To the other half of the mixture, add the vanilla.

Place alternate spoonfuls of the white and yellow mixtures into an ungreased tube pan.

Bake for one hour to one hour 15 minutes.

When the cake is done, invert the pan and allow to cool before removing the cake from the pan.

Per Serving (excluding unknown items): 1415 Calories; 20g Fat (12.8% calories from fat); 11g Protein; 304g Carbohydrate; trace Dietary Fiber; 851mg Cholesterol; 1099mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 3 Fat; 20 Other Carbohydrates.