

Honey Lemon Cake

Canadian Mennonite Cookbook - 1974

*1/2 cup butter
1/2 cup sugar
1/2 cup liquid honey
2 egg yolks
1 3/4 cups flour
2 teaspoons baking powder
1/8 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon grated lemon
rind
1/2 cup milk
2 egg whites
ICING
1 cup white sugar
1/4 cup cold water
1 tablespoon corn syrup
1 egg white*

Preheat the oven to 350 degrees.

In a bowl, cream the butter thoroughly. Add the sugar gradually, creaming in well. Add the honey and blend.

Beat the egg yolks until light and blend thoroughly into the honey mixture. Add the lemon.

In a bowl, sift the flour and then measure the quantity needed. Mix in the baking powder, baking soda, salt and lemon rind. Sift the flour mixture twice.

Add the sifted flour mixture and milk alternately to the batter, a little of each at a time and mixing in well after each addition.

Beat the egg whites until stiff, but not dry. Fold carefully into the batter. Pour the batter into a greased cake pan.

Bake for about 45 minutes.

Make the icing: In a saucepan, boil the white sugar, cold water and the corn syrup until the mixture spins a thread.

Beat one egg white well and slowly pour the boiled mixture over it. Continue beating until thick enough to spread.

When the cake has cooled, ice the cake.

Per Serving (excluding unknown items): 2304 Calories; 108g Fat (42.1% calories from fat); 44g Protein; 292g Carbohydrate; 7g Dietary Fiber; 690mg Cholesterol; 2866mg Sodium. Exchanges: 11 Grain(Starch); 2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 20 1/2 Fat; 8 Other Carbohydrates.