

Snow White Cake

Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.

*1/2 cup Crisco
2 cups sugar
3 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1/2 teaspoon lemon and
almond extract
4 egg whites, beaten stiff*
FILLING
*1 cup sugar
1/4 teaspoon salt
2 tablespoons flour
4 egg yolks, beaten
1/4 cup cold water
juice of one lemon
rind of one lemon
1 tablespoon butter*

Preheat the oven to 350 degrees.

In a bowl, blend the Crisco and sugar.

In a bowl, sift the flour, baking powder and salt. Add alternately with the milk to the sugar mixture. Add the flavoring. Fold in the egg whites.

Grease three layer cake pans. Transfer the batter equally to the three layer pans.

Bake for 20 minutes. Set aside to cool.

Make the filling: In the top of a double boiler, mix the sugar, salt and flour. Add the beaten egg yolks. To this, add the cold water, lemon rind and lemon juice. Cook until thick. Add the butter.

When the cake layers are cool, put the layers together with the filling.

Per Serving (excluding unknown items): 4305 Calories; 44g Fat (9.1% calories from fat); 74g Protein; 914g Carbohydrate; 11g Dietary Fiber; 915mg Cholesterol; 3074mg Sodium. Exchanges: 19 1/2 Grain(Starch); 3 Lean Meat; 1 Non-Fat Milk; 6 1/2 Fat; 40 1/2 Other Carbohydrates.