

# Whipped Cream Cake

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

*1 cup whipping cream  
1 cup sugar  
3 egg whites  
1 teaspoon vanilla  
3 egg yolks  
1 teaspoon salt  
2 cups flour  
3 teaspoons baking powder*

Preheat the oven to 350 degrees.

In a bowl, whip the cream until thick. Beat in the egg whites and add the sugar.

Add the egg yolks to the batter.

In a bowl, mix the flour, baking powder and salt. Mix well. Fold into the batter mixture. Beat well.

Grease a tube or layer pan.

Pour the batter into the cake pan.

Bake about 35 minutes.

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Per Serving (excluding unknown items): 2753 Calories; 106g Fat (34.5% calories from fat); 50g Protein; 404g Carbohydrate; 7g Dietary Fiber; 964mg Cholesterol; 3877mg Sodium. Exchanges: 12 1/2 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 20 Fat; 13 1/2 Other Carbohydrates.