

# Lady Finger Lemon Fluff Cake

Bernie Woodrum - Springfield, IL

Treasure Classics - National LP Gas Association - 1985

## Servings: 12

*2 tablespoons Knox gelatin,  
soaked in 1/3 cup water  
8 eggs, separated  
2 cups sugar  
juice of three lemons  
rind of three lemons  
1/4 teaspoon salt  
2 packages ladyfingers,  
separated  
1/2 pint whipping cream*

## Preparation Time: 30 minutes

In a bowl, prepare the gelatin in water.

In a saucepan, beat the egg yolks with one cup of sugar until light. Add the juice and grated rind. Cook in a double boiler until thick. Remove from the heat.

Add the gelatin and cool. Add salt to the egg whites. Beat until stiff then fold in the other cup of sugar. Add the white mixture to the yellow mixture and fold together (Do Not Beat).

Line a springform mold with lady fingers and pour the mixture into the pan.

Refrigerate for several hours. Cover with whipped cream. Remove from the springform. Serve.

If making ahead, leave in the springform until served.

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Per Serving (excluding unknown items): 247 Calories; 11g Fat (38.2% calories from fat); 5g Protein; 34g Carbohydrate; 0g Dietary Fiber; 169mg Cholesterol; 99mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 2 Other Carbohydrates.