

Elegant Lemon Torte

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*2 cups flour
1/2 pound butter
2 tablespoons sugar
8 eggs, separated
2 cups sugar
2 envelopes Knox gelatin
2 large lemons (juice and grated rind)
3/4 cup cold water
1 pint whipping cream
chopped almonds*

Preheat the oven to 325 degrees.

In a bowl, crumble together the flour, butter and two tablespoons of sugar with your fingers. Press the mixture into a 15x11-inch cake pan.

Bake for 20 minutes or until golden brown.

In the top pan of a double boiler, beat the egg yolks. Add one cup of sugar and beat well. Add the remaining sugar and continue beating. Add the lemon juice and rind. Cook in the double boiler until thick.

Dissolve the gelatin in cold water and add to the lemon mixture. Cool. Beat the egg whites and add to the cooled mixture.

Pour the mixture over the baked crust and cover with one pint of whipped cream.

Place in the refrigerator for twelve hours.

Sprinkle with the chopped almonds before serving.

Per Serving (excluding unknown items): 6415 Calories; 402g Fat (55.7% calories from fat); 88g Protein; 632g Carbohydrate; 7g Dietary Fiber; 2846mg Cholesterol; 2629mg Sodium. Exchanges: 12 1/2 Grain(Starch); 6 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 75 Fat; 28 1/2 Other Carbohydrates.