

LEMON SELF-FROSTING ANGEL CAKE

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

LEMON + COCONUT ADDED TO BASIC ANGEL CAKE IN A SQUARE PAN FROSTS ITSELF WHILE BAKING!

INGREDIENTS:

6 egg whites
12 tsp cream of tartar
1/4 tsp salt
1/3 C granulated sugar
1/2 C sifted cake flour
1/2 tsp LEMON EXTRACT or 1 tsp LEMON JUICE (this recipe's secret)
1/2 tsp vanilla extract
1 tsp grated LEMON PEEL (another of this recipe's secrets)
3/4 C flaked COCONUT (another of this recipe's secrets)

DIRECTIONS:

Beat egg whites at room temperature with electric mixer till foamy - add cream of tartar & salt - beat well till soft peaks form - very gradually add sugar (2 TBS at a time), beating mixture well till very stiff peaks form. Sprinkle flour over mixture, folding in carefully. Gently fold in vanilla, LEMON + LEMON PEEL. Pour batter into un-greased 9" square baking dish or pan. Sprinkle COCONUT over top. Bake 30 minutes @ 325° F or till inserted toothpick comes out clean. Cool in pan at least 30 minutes, then remove, cut into squares & serve.