

# Daffodil Cake

## Carl's Aunt Anne Wirachowsky

1 ½ c sifted cake flour,  
1 ½ c sugar,  
¼ tsp salt,  
6 egg yolks,  
1 ½ c egg whites,  
1 tsp lemon juice,  
1 tsp cream of tartar and  
1 tsp vanilla.

Sift and measure flour. Add salt to egg whites. Beat until foamy. Add cream of tartar beating well until fine textured. Add sugar 2 tblsp at a time until stiff as in angel food. Divide mix into 2 parts. Beat yolks and lemon juice or lemon extract until thickened lemon coloured. To first part, fold in beaten yolks and then ¾ c sifted flour. To second part, add vanilla and fold in remaining ¾ c flour. Put alternately into large ungreased tube pan. Bake in a slow to medium oven (325-350) for 60 minutes.

Note: Could make an Egg Yolk Sponge Cake with the leftover egg whites.

*THIS IS SUCH A NICE CAKE!*