

Lemon Delicacy

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

*2 tablespoons butter
rind of one lemon
1 cup milk
juice of one lemon
2 egg yolks
2 egg whites
2 tablespoons flour
3/4 cup sugar*

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar well. Add the well-beaten egg yolks, flour, lemon juice and lemon rind.

Add the milk. Fold in the stiffly beaten egg whites.

Bake for 45 minutes.

Per Serving (excluding unknown items): 1143 Calories; 42g Fat (32.2% calories from fat); 22g Protein; 174g Carbohydrate; trace Dietary Fiber; 521mg Cholesterol; 479mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 7 1/2 Fat; 10 Other Carbohydrates.