



## LEMON CHEESE CAKE

- 1 Cup Butter
- 2 Cups Sugar
- 1 Tablespoon Baking Powder
- 3 Cups Sifted Cake Flour
- 3/4 Cup Milk
- 6 Egg Whites, Stiffly Beaten

### LEMON CHEESE FILLING

- 1/2 Cup Butter
- 1 Cup Sugar
- 2 Lemons, Grated Rind and Juiced

## DIRECTIONS

1. Cream butter and sugar with a mixer until light and fluffy.
2. Add sifted dry ingredients alternately with milk.
3. Fold in egg whites.
4. Pour into three greased 8 inch layer pans.
5. Bake in a 350 degree oven for 25 to 30 minutes.
6. Cool on racks.
7. Combine filling ingredients in the top of a double boiler.
8. Cook over hot water, stirring constantly until thick.
9. Cool.
10. Place between layers and on top of the cake layers.
11. Sprinkle with coconut if desired.