

CAKES

STRAWBERRY CAKE WITH MERINGUE†

(ERDBEER KUCHEN MIT BAISER)

- 1 1/3 cup flour
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon lemon juice
- 11 tablespoons butter or margarine (room temperature)
- 1 lb. strawberries
- 3 egg whites
- dash of salt

Wash and hull strawberries, cut them into bite size pieces, place on a paper towel and set aside. Place the flour on countertop. Make a well in the middle and sprinkle 1/3 cup sugar over it. Drop in egg yolks and lemon juice. Cut the butter or margarine into slices over the top and quickly knead into a smooth dough. Roll it out just to fit the bottom of a greased springform pan (10" X 3") and set aside. Beat egg whites with a dash of salt until stiff. Gradually beat in 2/3 cups sugar, carefully fold in the strawberries and spread evenly over the dough. Place in a preheated oven at 350° and bake for 30-35 minutes. Take it out of the oven and place it on a rack to cool. After 30 minutes take a knife and cut around the rim to loosen the cake from the pan. Let the cake cool another 20 minutes before removing the rim. Place a paper towel under the rack to absorb any juice that may drop from the cake as you let it set to completely cool. Once cool serve.

Makes 1 cake

