

Lemon Supreme

By: Emily Hagerty, Student - Kendall College-Chicago
Girl Scouts of Green Hills "Sweet Deals" Event March 28, 2009

Ingredients: 7 oz. cake flour 6 oz. fresh lemon juice
 5 oz. sugar 2 TBL. lemon zest
 1 TBL. baking soda 3 oz. Girl Scout Lemonade Cookie Crumbs
 4 oz. vegetable oil 8 oz. egg whites
 3 oz. egg yolks 5 oz. sugar

Sift flour, b.p., sugar. Pour into mixer and add oil, zest, cookie crumbs, yolks & lemon juice. Mix just until combined. In a clean bowl, whip whites & sugar to soft peaks meringue.

When whites become thick, stiff & glossy, slowly add soft butter. When butter cream begins to appear broken, stop adding water. (the butter cream will look slightly curdled) continue whipping butter cream until fully together & smooth.

Layer the two cakes & Garnish.

