

## **Sunshine Cake (Janette Keck)**

5 egg yolks  
½ c. sugar  
1 c. sifted flour  
2 T. cold water  
½ t. plus ½ t. each almond and lemon extracts OR 1 ½ t. vanilla extract  
8 egg whites  
½ t. cream of tartar  
½ t. salt  
1 c. sugar

Preheat oven to °325. Beat the egg yolks until thick (about 5 minutes). Gradually beat in sugar, then the flour, slowly, alternating with the extracts and cold water.

In a large bowl, beat egg whites plus cream of tartar and salt. Gradually beat in 1 c. sugar.

Mix egg yolk mixture gradually into whites, pour into angel food cake pan and cut through with a knife for air bubbles. Bake for 60 to 65 minutes. Invert until cool.

“Mother's favorite for birthdays.”