

Small Lemon Cakes

Break up a pound of fine loaf-sugar and on some of the lumps rub off all the yellow rind of four lemons. Powder all the sugar. Beat to a stiff froth the white of three eggs. Mix the sugar, gradually (a teaspoon at a time) with the beaten white of egg, so as to make a paste, stirring it very hard.

Spread some white paper (cut exactly to fit) on the bottom of a square shallow baking pan. Place equal portions of the paste at regular distances on this paper, making them into round heaps and smoothing their surfaces with the back of a spoon or a broad-bladed knife dipped frequently in cold water.

Put the cakes in a moderate oven and bake them a light brown. When cool take them off the paper. You may make orange cakes in this manner. Strawberry cakes may be made above as well, mixing the juice of ripe strawberries with sugar. Raspberry cakes also.



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