

Lemon Daffodil Dessert (Mrs. Lyell's)

6 eggs
1 cup sugar
½ cup lemon juice
Envelope unflavored gelatin
½ cup cold water
1 angel food cake
1 cup heavy cream

Combine in double boiler stiffly beaten egg yolks, ½ cup sugar, and lemon juice and cook until it thickens. Remove from heat and stir in gelatin, which has been softened in cold water. Cool until partially set. Remove crust from cake and cut cake in bite size pieces. Beat egg whites until stiff. Gradually add remaining ½ cup sugar and mix well. Whip cream. Fold cream into meringue with gelatin and add cake and top with remaining whipped cream. Let stand overnight.

Mrs. Garland Lyell

From **The Jackson Cookbook**

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