

Dinner

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COCONUT-CREAM CAKE WITH LEMON-LIME FILLING

Cake:
 2½ cups flour
 2½ teaspoons baking powder
 ½ teaspoon salt
 1 cup butter, softened
 2 cups granulated sugar
 4 eggs
 1 cup milk
 1 teaspoon vanilla extract

Filling:
 1 cup granulated sugar
 3 tablespoons cornstarch
 ½ teaspoon salt
 ½ cup orange juice
 2 tablespoons lemon juice
 2 tablespoons lime juice
 ¼ cup water
 3 egg yolks
 1 tablespoon grated lemon peel
 1 tablespoon grated lime peel
 Green food color (optional, but makes cake more colorful)

Frosting:
 2 cups heavy cream, chilled
 ½ cup confectioners' sugar
 4-ounces flake coconut
 1-2 limes sliced for garnish
 Preheat oven to 350 degrees. Grease and flour 3 9x1½-inch round pans. In a large bowl, at high speed, beat butter and 2 cups sugar until light. Add 4 eggs, one at a time, beating after each addition. Continue beating until fluffy — about 2 minutes. At low speed, beat in flour, baking powder, and salt (in fourths) alternately with milk (in thirds). Add vanilla. Beat just until smooth, about 1 minutes.

Pour into prepared pans. Bake 25 to 30 minutes or until surface springs back. Cool in pans on wire racks.

Filling: In a small saucepan, mix 1 cup sugar with cornstarch and salt. Gradually stir in orange, lemon, and lime juices and the water. Bring to boiling over medium heat, stirring. Remove from heat. Add egg yolks, one at a time, beating well after each addition. Bring to boiling, stirring; boil 1 minute. Remove the pan from heat. Stir in lemon and lime peels and a few drops color. Turn into bowl; cool over ice water.

Frosting: In medium bowl, combine cream and confectioners' sugar. Refrigerate 30 minutes. Beat until stiff. Measure 1 cup whipped cream, and, with whisk, fold into filling. Place one cake layer, top side down, on large cake plate. Spread with half of filling almost to outer edge. Repeat with second layer with remaining filling; place top layer right side up. Frost with remaining whipped cream; decorate with coconut and lime slices. Refrigerate.

*Pic filling may also be used to make a great lemon-lime pic.

Contributor writes: This scrumptious looking cake is delicious any way you slice it. It is great when made a day ahead and refrigerated. The fluffiest of butter cakes layered with a lemon-lime filling, it is frosted with whipped cream, covered with grated coconut, and garnished with lemon slices. A decorative and colorful addition to your Easter dinner.

Ivy Seyler
 Jersey Shore



LEMON CREAM TIRAMISU

¼ cup lemon juice
 ¼ cup plus 3 tablespoons confectioners' sugar, divided
 2 3-ounce packages soft ladyfingers
 1 cup whipping cream
 8 ounces cream cheese, softened
 1 teaspoon vanilla
 1 10- to 11¼ -ounce jar prepared lemon curd
 ½ cup lemon yogurt

Combine lemon juice and 3 tablespoons confectioners' sugar in small bowl; stir to dissolve sugar. Reserve 3 (doubled) ladyfingers for garnish. Brush bottom of 8-inch square glass dish lightly with lemon juice mixture; place one layer of ladyfingers, cut side up, over bottom of dish. Brush with half of lemon juice mixture. In large mixer bowl, beat cream on high speed of electric mixer until soft peaks form. Beat in ¼ cup remaining confectioners' sugar; set aside. Place cheese in mixer bowl; beat on medium speed until softened. Gradually beat in remaining ¼ cup confectioners' sugar and vanilla. Beat until light and fluffy. Fold whipped cream into cheese mixture with rubber spatula; set aside. Beat lemon curd and yogurt on medium speed of electric mixer until light and fluffy. Spread half of lemon curd mixture over ladyfingers; top with half of cheese mixture. Place another layer of ladyfingers, cut side up, over cheese mixture. Brush with remaining lemon juice mixture. Repeat layering with remaining lemon curd and cheese mixture. Place reserved ladyfingers in food processor or blender; process to fine crumbs. Sprinkle evenly over cheese mixture. Cover and chill at least 6 hours or overnight.

*Add 2 to 3 tablespoons milk to thin.

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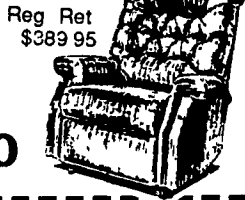
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