

LEMON MOUSSE CAKE

Serves 8

A light dessert that looks elegant, but is really quite easy. Can be made early in the day or the day before -- allow at least two hours to chill.

Creamy Lemon Filling:

- 1 (15 oz./425 ml) can sweetened condensed milk**
- 2 tsp. grated lemon rind**
- 1/3 C. (80 ml) fresh lemon juice**
- 4 drops yellow food coloring**
- 2 C. sweetened whipped cream (250 g heavy cream (whipped and sweetened with 2 T. sugar) or whipped topping**

Cake:

- 4 eggs, separated**
- 1/4 C. (60 g) sugar**
- 1 T. oil**
- 2 tsp. lemon juice**
- 1/2 C. (125 g) sugar**
- 2/3 C. (85 g) flour**
- 1 tsp. baking powder**
- 1/4 tsp. salt**
- 2 T. powdered sugar**

Whipped cream for garnish

1. Combine sweetened condensed milk, lemon rind, lemon juice, and food coloring; stir well. Chill for at least 30 minutes while making the cake, then fold it into the whipped cream. Chill until cake cools.
2. Grease *well* the bottom and sides of 10X15-inch (25X38 cm.) jelly-roll pan or line the bottom with parchment paper. Parchment is *best if possible*.
3. Beat egg whites until foamy; gradually add 1/2 cup sugar, beating until stiff but not dry. Set aside while you beat the yolks.
4. In a large bowl, beat egg yolks until light, about 5 minutes; gradually add 1/4 cup sugar, beating constantly. Stir in lemon juice and vegetable oil. Gently fold yolk mixture into whites.
5. Combine flour, baking powder and salt; fold into egg mixture. Pour into prepared jelly-roll pan.
6. Bake at 375° F (190° C) for 10 to 12 minutes, until lightly browned.
7. Sift powdered sugar onto a medium-sized kitchen towel.
8. When cake is done, immediately loosen sides of pan and turn out onto powdered sugared towel. Peel off parchment paper. Starting at narrow end, roll up the cake and towel together; cool on a wire rack.
9. Unroll cake; spread with half of the Creamy Lemon Filling and re-roll. Place on serving plate, seam side down; spread remaining filling on top and sides like a frosting.
10. Cover loosely with foil or plastic wrap, using toothpicks to keep it from sticking to the frosting. Chill for at least 2 hours before serving.