

# B-Day 3 Layer Cake

Ingredients	Cooking Method
Cake: 6 Eggs (separated) 1 ½ cups Sugar 4 tbsp Water 1 ½ cups Cake Flour (sifted) 1 ½ tsp Baking Power 1/8 tsp Salt 3 tbsp Instant Coffee (Postum) Filling: 1 Egg ½ cup Sugar 2 tbsp Cornstarch 1 cup Milk 1 tsp Vanilla ½ cup Butter 5 tbsp Confectionary Sugar	Oven

## Cake:

1. Wet, Beat egg yokes until very thick.
2. Add Instant Coffee to water and pour into "WET" keep beating add rest of sugar.
3. Dry: Combine Flour, Baking Powder and Salt (sift to mix), and add to wet while "FOLDING" gently
4. Beat egg whites with remaining sugar until stiff peaks. Fold in gently to mixture.
5. Place in 3 greased 9" layer pans

## Filling:

6. Mix egg, sugar, cornstarch, and milk in a mixing bowl over boiling water for 10 min. Cream butter while adding confectionary sugar and vanilla. Slowly add custard mixture while beating continuously.

Bake cake @ 350 deg. For 30 min.

Divide filling in half and put three layer cake together, top with confectionary sugar.