

## Bavarian Lemon Cake

3 cup cake flour  
1 tsp baking soda  
¼ tsp salt  
6 eggs, separated  
2 cup sugar  
1 cup butter, softened  
2 tsp grated lemon zest  
2 Tbsp lemon juice  
1 cup plain yogurt

Preheat oven to 350. Grease a 10 inch tube pan. Sift the flour, baking soda and salt together. Set aside.

Separate the eggs. In a large bowl beat the egg whites until soft peaks forms. Gradually add ½ cup of sugar, beating until stiff peaks form.

Cream butter, 1 ½ cup sugar, egg yolks, lemon zest, lemon juice together until fluffy. Add flour mixture alternately with the yogurt to the egg yolk mixture. Gently fold in the egg whites and pour mixture into prepared pan. Bake for 50 to 60 minutes.