LEMON ICEBOX DESSERT

Description

Do you know what an icebox is? This recipe was from before refrigerators when you stored things in an icebox that looked like a refrigerator, but was cooled by a big block of ice the iceman brought.

Do you know what a refrigerator dish is? (I think they have made a comback with Martha Stewart).They are long and narrow, about 3 or 4 inches high and about 9 inches long and 3 inches wide.

Summary

Yield: 8
Source: Barbara Moran Mackie
Prep Time: 4 hours
Category: Desserts
Cuisine: American

Ingredients

- 1 cup sugar
- 1/8 tsp salt
- 2 eggs (separated into whites and yolks)
- 1/4 cup lemon juice.
- 3 tbsps cornstarch
- 1 1/4 cups hot water
- grated rind of one lemon
- 15 ladyfingers or 1 sponge layer - ladyfingers are available in the bakery of many grocery stores

Instructions

Combine dry ingredients in top of double boiler; add water gradually.

Cook 15 minutes in double boiler, stirring constantly until mixture thickens.

Pour slowly over slightly beaten egg yolks.

Return to double boiler and cook 2 - 3 minutes longer.

Add lemon rind and juice.

Cool slightly; fold in stiffly beaten egg whites.

LEMON ICEBOX DESSERT

Split ladyfingers or break up sponge layer..

Place a layer of lemon pudding in a refrigerator dish, then a layer of cake.

Add layers of pudding and cake, top layer should be pudding.

Chill 3 hours.

Notes

Mother used to make this often and would unmold it and slice it, It was delicious.