



Brown Derby Grapefruit Cake

Ingredients:

1-1/2 cups Sifted Cake Flour

3/4 cup Sugar

1-1/2 teaspoons Baking Powder

1/2 teaspoon Salt

1/4 Cup Water

1/4 cup Vegetable Oil

3 Eggs

3 tablespoons Grapefruit Juice

1/2 teaspoon Grated Lemon Rind

1/4 teaspoon Cream of Tartar

Method of Preparation: Sift together flour, sugar, baking powder, and salt into mixing bowl. Make a well in center of dry ingredients. Add water, oil, egg yolks, grapefruit juice, and lemon rind. Beat until smooth. Beat egg whites and cream of tartar separately, until whites are stiff but not dry. Gradually pour egg yolk mixture over whites, folding gently with a rubber spatula until just blended. Do not stir the mixture. Pour into an ungreased pan. Bake at 350 degrees for 25 to 30 minutes, or until cake springs back when lightly touched with a finger. Invert pan on cake rack until cool. Run spatula around edge of cake. Carefully remove from pan. With a serrated knife, gently cut layer in half. Yield: 4 to 6 portions.

Grapefruit Cream Cheese Frosting

Ingredients:

2 six-ounce packages of Cream Cheese

2 teaspoons Lemon Juice

1 teaspoon Grated Lemon Rind

3/4 cup Powdered Sugar (sifted)

6 to 8 drops Yellow Food Coloring

1 on-pound can Grapefruit Sections (well drained)

Method of Preparation: Let cream cheese soften at room temperature. Beat cheese until fluffy. Add lemon juice and rind. Gradually blend in sugar. Beat until well blended. Add food coloring. Crush several grapefruit section to measure 2 teaspoons. Blend into frosting. Spread frosting on bottom half of cake. Top with several grapefruit sections. Cover with second layer of cake. Frost top and sides. Garnish with remaining grapefruit sections.