

Lemon Meringue Cake with Strawberries



Serves 9

Ingredients:

- 2 cups sliced strawberries
- ¼ cup sugar
- 1¼ cups all-purpose flour
- 1 cup sugar
- ¼ cup olive oil
- ½ cup skim milk
- 1½ tsp baking powder
- 1½ tsp grated lemon peel
- 1 tsp vanilla
- ¼ tsp salt
- 4 egg whites
- ½ cup sugar

Procedure:

- Mix strawberries and $\frac{1}{4}$ cup sugar.
- Cover and refrigerate until serving time.
- Preheat oven to 175°C / 350°F .
- Grease a square pan.
- Beat flour, 1 cup sugar, the oil, milk, baking powder, lemon peel, vanilla, salt and 2 egg whites in a large bowl constantly.
- Beat on high speed 2 minutes, scraping bowl occasionally.
- Pour into pan. Bake 25 – 30 minutes. Increase oven temperature to 205°C / 400°F .
- Beat 2 egg whites in medium bowl until foamy.
- Beat in $\frac{1}{2}$ cup sugar, 1 tbsp at a time. Bake 8 – 10 minutes; cool completely.
- Top each serving with strawberries.

Per serving:

- Calories: 250
- Protein: 4 gm
- Carbohydrates: 47 gm
- Fat: 5 gm