

Brown Derby Grapefruit Cake

Description

A variation of the famous Brown Derby grapefruit cake that we like to prepare for special occasions.

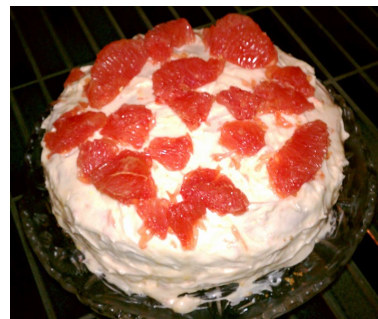
Ingredients

Cake -

- 1 1/2 cups cake flour, sifted
- 3/4 cup sugar
- 1 1/2 tsp baking powder
- 1 tsp salt
- 1/4 cup water
- 1/4 cup oil
- 3 eggs, separated
- 3 tbsps grapefruit juice, fresh
- 1/2 tsp grated lemon peel (1 lemon)
- 1/4 tsp cream of tartar

Cream Cheese Frosting -

- 1 pkg cream cheese (8 oz)
- 2 tps lemon juice
- 1 tsp Grated Lemon Peel
- 4 cups sifted confectioners sugar
- 2 tsp crushed grapefruit sections



Summary

Yield: 8

Source: Mimi's brown derby cake variation

Prep Time: 2 hours

Category: Cakes

Cuisine: American

Tags: grapefruit cake, brown derby

Instructions

Prepare Cake

Beat egg whites with cream of tartar until stiff but not dry. Set aside.

Sift together flour, sugar, baking powder and salt into a mixing bowl. Make a small well in the center and add water, oil, egg yolks, grapefruit juice and lemon peel. Beat until very smooth. Gradually pour egg yolk mixture over egg whites and fold in gently until just blended. Do not stir.

Turn into ungreased 9 inch springform pan. Bake at 350° F for 30 minutes until top springs back when touched lightly with finger. Invert onto rack and cool thoroughly. Carefully loosen edges of cake and remove from pan.

Cut cake crosswise with a serrated knife to make two layers. Fill with part of the cream cheese frosting and grapefruit sections. Spread the top and sides with frosting and decorate with additional grapefruit sections.

Cream Cheese Frosting

Soften cream cheese at room temperature. Beat until fluffy. Add lemon juice and grated lemon peel. Gradually blend in confectioners sugar and beat until well blended. Blend 2 teaspoons of crushed grapefruit sections into frosting.