

Happy Independence Day!



No Cook Patriotic Cake

4 Cups Heaving Whipping Cream

2/3 Cup granulated sugar

¾ C fresh lemon juice + 3 T lemon zest

42 crisp Lady fingers

Blueberries, raspberries. if desired

At least the night before, mix the cream and sugar until stiff peaks form. Fold in the lemon juice and zest until thick and creamy (but less fluffy than before). Layer small amount of cream mix on bottom of 9" by 9" pan. Line out 14 lady fingers, layer 1/3^d of cream then 14 ladyfingers and repeat for three layers of each. Refrigerate overnight (or up to 2 days). Decorate with blueberries and raspberries (or strawberries) before serving, if desired. Oh, and try not to squish the corner raspberry (as shown).

August 19, 8:00 Eastern Pre- Convention meeting for Leadership.

See you there!