



## *CRUNCH CAKE*

1 ½ Cup sifted flour  
¾ Cup sugar  
8 Egg yolks  
¼ Cup cold water  
1 Tablespoon lemon or orange juice  
1 Teaspoon vanilla  
8 Egg whites  
1 Teaspoon cream of tartar  
½ Teaspoon salt  
¾ Cup sugar

Sift flour and ¾ cup sugar into bowl. Make well in center and add egg yolks, water, lemon juice, vanilla. Beat till smooth. Beat egg whites with cream of tartar and salt just till very soft peaks form, add remaining sugar gradually, 2 tablespoons at a time. Continue to beat till stiff meringue forms. Fold first mixture gently into meringue. Pour batter into ungreased 10-inch tube pan. Carefully cut through batter, going around tube 5 or 6 times with knife to break large air bubbles. Bake in moderate oven (350°) 50 to 55 minutes or till top springs back when lightly touched. Invert pan 1 hour, or until cool.

## *CRUNCH TOPPING*

1 ½ Cups sugar  
¼ Teaspoon instant coffee  
¼ Cup light corn syrup  
¼ Cup hot water  
1 Tablespoon sifted soda  
2 Cups heavy cream  
2 Tablespoon Sugar  
2 Teaspoon Vanilla

In saucepan, combine 1 ½ cups sugar, the coffee, corn syrup, and water; stir well. Cook to hard-crack stage (290°). Remove from heat and immediately add the soda. Stir vigorously, but only till mixture blends and pulls away from sides of pan. Then quickly pour foamy mixture into ungreased shallow metal pan (9 inches square). Do not spread or stir; let stand till cool. Knock out of pan; with rolling pin, crush candy into coarse crumbs between layers of waxed paper. When cake is thoroughly cool, whip cream and fold in sugar and vanilla. Spread half of cream between layers and remainder over top and sides. Cover top and sides with the candy.