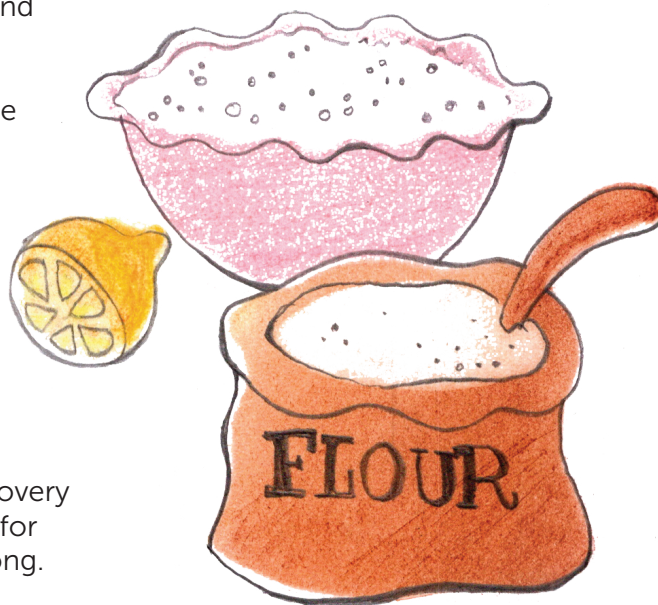


METHOD

1. Make a mixture of the five eggs and caster sugar (this is supposed to be half the weight of the eggs, so if they are very large it should be a trifle more). Whisk the eggs and sugar for half an hour or less, till the mixture is thick, then add the flour, and a little almond flavouring if liked.
2. Have ready three well greased tins, and fill one three-parts full, divide the remainder of the mixture into two, colour one delicately with rose, and add to the other grated chocolate. Do the stirring very lightly, and bake in a really quick oven for 5 to 8 minutes.
3. Get ready the icing: beat the egg till stiff, mix with the lemon juice and sugar. Spread a little over one cake and lay the second on top, then another layer of icing and the third cake. They may need a little trimming.
4. Lastly ice the outside and decorate with crystallised rose leaves or violets. Some people like coconut mixed in the icing, 2 oz will be the proper quantity.

Did you know? Queen Victoria's favourite cake for recovery from illness is high in energy, with a touch of selenium for immune function and Vitamin D to keep the bones strong.



INGREDIENTS

- 5 medium eggs
- 225g caster sugar (approx. ½ lb or 1 cup + 2 tablespoons)
- 140g fine flour (plain flour or cake flour) approx. 5oz or 1 cup
- A few drops of almond flavouring (*optional*)
- Red food colouring (for rose tint)
- 55g grated chocolate, approx. 2 oz or ½ cup loosely packed
- 115g icing sugar, approx. ¼ lb or 1 cup
- 1 egg white
- A squeeze of lemon juice, approx. 1 tsp
- *Optional:* 55g desiccated coconut, approx. 2oz or ⅔ cup
- *Optional:* crystallised rose leaves or violets for decoration