

## Cakes

# Special Sunshine Cake

Grandson, Little Larry Rebo, Loving Life in Alaska



*This picture is Bradley Rebo's favorite picture of brother, Larry. It is Larry in his element, doing what he loved, where he loved. Bradley was the one behind the camera, taking this picture, while in Alaska, on Little Larry's boat, Spirit, where the two were fishing for crab. Bradley said it was common for Halibut to get accidentally caught inside the crab pots. They were usually tossed back, but on occasion skinned, fried and turned into a delicious dinner. Bradley says there is nothing like freshly caught halibut...YUMMMM! It's the best thing ever! He says this one was small in comparison to how big halibut get, but still in the 20 - 30 pound range. We believe this to be the summer of 1983. At that time Larry, his wife Chris, and their son, Nicholas lived in Tenakee Springs, Alaska. Bradley was up for the summer, helping his brother.*

- 1 1/2 Cups Cake Flour, Sifted**
- 9 Egg Whites, at Room Temperature**
- 1/2 Teaspoon Salt**
- 1 Teaspoon Cream of Tartar**
- 1 1/2 Cups Sugar**
- 9 Egg Yolks, at Room Temperature**
- 1 Teaspoon Orange Extract**
- 1 Teaspoon Lemon Extract, or 2 Teaspoons Vanilla Extract**

Beat together egg whites, salt and cream of tartar until stiff but not dry, about 2 1/2 minutes. Gradually beat in sugar.

In separate bowl, beat egg yolks and extracts until thick and fluffy, about 1 1/2 minutes. Add to egg whites. Add flour gradually. Beat only long enough to blend, about 1 minute.

Pour into ungreased 10 inch tube cake pan.

Bake in NON preheated 325 degree oven for about 1 hour 20 minutes.

Remove from oven. Invert pan on cake cooler rack to cool. Loosen from edges and remove from pan.

---

*"Family...the heart of so many happy memories."*