Whipped cream cake---from Linda G.

Whipped cream cake

4 eggs

1 C sugar

1/2 C flour

1/3 C potato starch

1 teaspoon baking powder

1 lemon

1 pint whipping cream

Sugar and vanilla to taste

Beat eggs and sugar until light and fluffy.  Sift dry ingredients over egg mixture and fold in 1/4 at a time.  Pour into a greased and floured 9" spring-form pan and bake for 25 - 30 minutes at 350 degrees F.

Cool completely in pan.  Split into 2 or three layers.  Squeeze lemon over cut side of each layer.  Whip cream with sugar and vanilla.  Spread some on first layer, add cut strawberries ( I arrange them nicely on outside and cut some up smaller and toss with a little strawberry jam for the center of the layer.  Top with more whipped cream.  Repeat with 2nd layer if you have three.  Frost top and decorate with berries. Refrigerate

If I am not serving cake within a couple of hours  I stabilize the whipping cream either by adding gelatin or by increasing the amount of butterfat in the cream.