Mrs. Eisenhower’s Recipe for Fluffy Turnips

6 medium turnips
2 egg yolks
1 teaspoon salt
Dash of cayenne pepper
1/8 teaspoon basil
1 teaspoon grated lemon rind
2 egg whites
2 tablespoons brown sugar

Cook cubed turnips until tender, about 20 minutes. Drain and mash. Beat egg yolks and add to turnips along with salt and pepper, basil and lemon rind. Beat egg whites and fold gently into turnip mixture. Pour into casserole, sprinkle with brown sugar and bake 20 minutes. Serves 6.