

Sponge Cake

350°

6 eggs separated
1½ c sugar
½ c water
½ tsp vanilla
½ tsp lemon

¼ tsp almond
1½ c unsifted flour
¼ tsp salt
1 tsp cr. of tartar

Beat yolks, water, sugar and flavorings 5-7 min.
Transfer to larger bowl. Add dry ingredients
(which have been sifted together twice) gradually

to creamy mixture, continuing to beat. Beat
egg white separately. Do not allow to stand.
Fold in and bake 1 hr, 10 min at 350°.

Cool thoroughly before removing.