

# Sponge Cake

1  $\frac{1}{4}$  c flour

1  $\frac{1}{4}$  c sugar

$\frac{1}{4}$  tsp salt

6 eggs

2 tbsp lemon juice

1 tbsp grated lemon rind

2 tbsp water

$\frac{1}{2}$  tsp cream tartar

Sift together the flour, salt and 1 c sugar separate the eggs. To the yolk, after they have been lightly beaten, add the flour mixture, the lemon juice & rind and water beat well with electric beater until thick and ribboning, about 3 min or so.

Beat egg white till they hold soft peaks Sprinkle cream of tartar over them and half the sugar & beat until well blended. Add remaining sugar & beat till mixture holds peaks & glossy. Fold yolk mixture into whites & pour into 10 inch tube pan or into 13 x 9 inch pan or loaf pan

Bake 350 until cake springs back when tested with finger about 30 - 40 min