

Here's what's cookin':

Sponge Cake

Recipe from:

6 egg whites

$\frac{1}{2}$ cup sugar

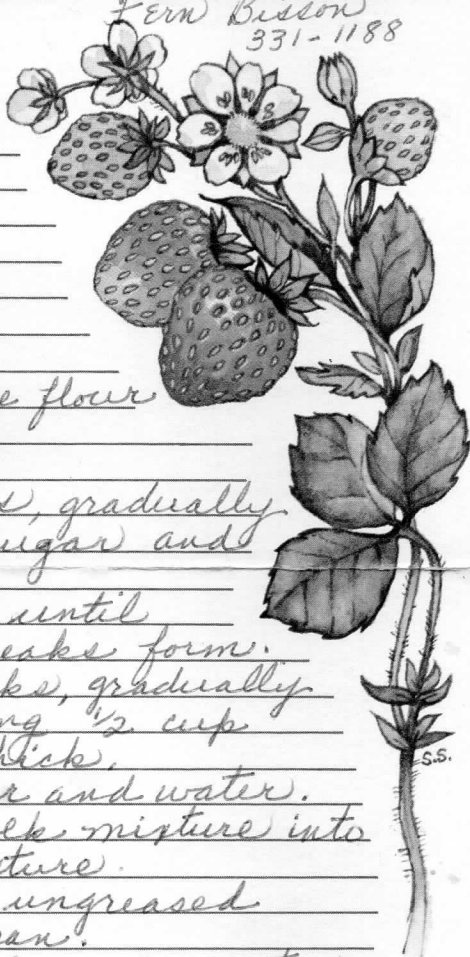
$\frac{1}{4}$ teas. cream
of tartar

6 egg yolks

$\frac{1}{2}$ cup sugar

1 cup sifted cake flour

5 teas. water



Beat egg whites, gradually adding $\frac{1}{2}$ cup sugar and cream of tartar, until stiff, glossy peaks form.

Beat egg yolks, gradually adding remaining $\frac{1}{2}$ cup sugar, until thick.

Mix in flour and water.

Fold egg yolk mixture into egg white mixture.

Bake in an ungreased 10-inch tube pan.

375 degrees for 35 minutes

Invert pan and cool cake thoroughly before removing from pan.

Serves: _____

(taken from The Catholic Universe Bulletin)