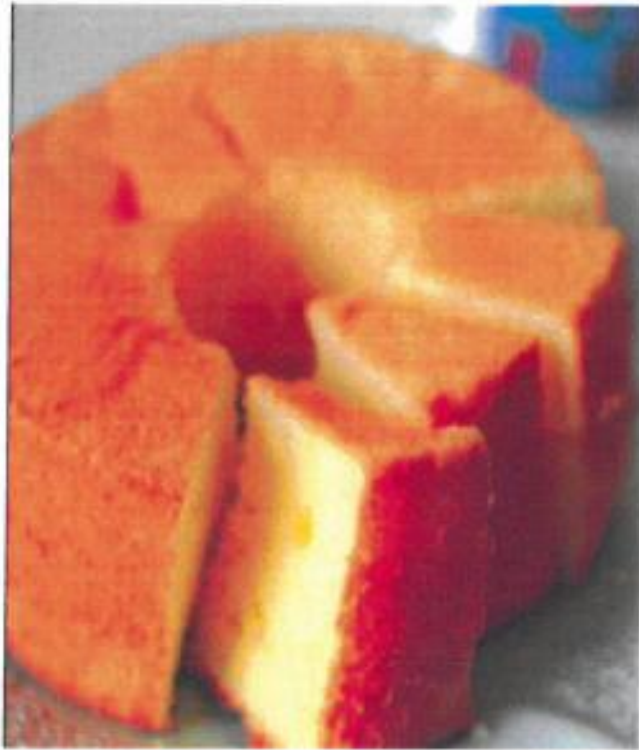


Lemon and Orange Sponge Cake



This recipe is from my great grandmother. She found it in a magazine a long time ago! Now my grandma makes it and it's so delicious! It's important to my family because it still feels like a part of my great grandmother is still here with us! Enjoy! Eden Rosenberg and Family

Ingredients:

- 1 cup of cake meal
- 1 cup of potato starch
- 12 eggs separated
- 1 ½ cups of sugar
- Grated rind of 1 lemon
- ½ cup of orange juice

Directions/Steps:

Sift the cake meal and potato starch together. Beat egg yolks with sugar until light colored and thick. Add grated lemon rind and orange juice. Add sifted dry ingredients and stir without beating until well blended. Beat the egg whites until stiff but not too dry. Fold carefully into the mixture. Pour into a greased and wax paper lined 12 x 14 x 3 inch oblong pan, or into three 8 inch layer

cake pans, or square pans. Bake for about an hour, or until done when tested, in a 350 degree oven. Invert the pan on a cake rack until cool and remove the paper. Serves 12 or more!