

Lemon Sponge – Fare for Friends p. 165

Preheat oven to 325°F

1 Tbsp butter or margarine

$\frac{3}{4}$ c sugar

3 Tbsp flour

$\frac{1}{4}$ tsp baking powder

pinch salt

2 eggs, separated

2 tsp grated lemon rind

$\frac{1}{4}$ c lemon juice

1 c milk

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

1. Cream together butter and $\frac{3}{4}$ c sugar. Blend in flour, baking powder and salt
2. In a separate bowl, beat egg yolks until thick. Add lemon rind and lemon juice.
3. Blend egg/lemon mixture into the creamed butter/sugar mixture.
4. Blend in milk.
5. In a separate bowl, beat egg whites to soft peaks. Beat in $\frac{1}{4}$ c sugar.
6. Fold egg yolk mixture into whites.
7. Pour mixture into a 1 $\frac{1}{2}$ litre casserole. Set this into a pan of hot water.
8. Bake for 55 minutes.

FARE FOR FRIENDS

Lemon Sponge + PAGE 165

Preheat oven to 325°.

Cream together 1 tbsp. butter or marg.

$\frac{3}{4}$ c. sugar.

Blend in 3 $\frac{1}{2}$ tsps. flour.

$\frac{1}{4}$ tsp. b. powder.

little salt

Beat until thick 2 egg yolks.

Add 2 tsps. grated lemon rind.

$\frac{1}{4}$ c. lemon juice

Blend into creamed mixture 1 c. scalded milk

Beat to soft peaks

2 egg whites

Then beat in $\frac{1}{4}$ c. sugar.

Fold egg yolk mixture into whites. Pour into $1\frac{1}{2}$ qt. casserole. Place in pan of hot water.

Bake at 325° for 55 min.