

Sponge Cake

6 eggs separated

1 ½ cup sugar

½ cup orange juice

1 ½ cup sifted flour

1 tsp vanilla or almond extract

Beat egg whites until stiff. Gradually add sugar and continue beating until a stiff meringue is formed. Beat egg yolks adding juice gradually and continue beating until yolks are light. Fold the 1/3 of the egg yolks into the egg whites, then 1/3 of the flour. Continue in this way until all yolks & flour have been used. Stir in flavorings. Turn into a tubed springform pan and bake at 350 for about 45 minutes.