

Egg Yolk Sponge Cake

Carl's Aunt Anne Wirachowsky

Make this with the left over yolks from the daffodil cake!

6 egg yolks (beaten until light),

1 pinch salt,

1 c sugar,

2 tsp B.P.,

½ c hot water,

1 tsp lemon juice or lemon extract,

1 ½ c cake flour.

Add sugar gradually, then hot water to the yolks while beating constantly.

Add flour, B.P., and salt – sifted together. Beat well.

Bake in moderate oven in tube pan about 45 minutes.