



Precious's Sponge Cake Worth Stealing

Ingredients

5 eggs (medium to large, but not jumbo)

1 cup very fine sugar

1 tablespoon vanilla extract

2 teaspoons fresh lemon juice

$\frac{3}{4}$ cup flour

1 teaspoon salt

1 9-inch tube pan

Separate the eggs and beat the yolks in a mixing bowl until they are a bright-lemon color. Add the sugar gradually and continue beating until the mixture forms ribbons when the spoon is held above the bowl. Then add the vanilla and lemon. Beat the egg whites into the yolk mixture, then alternate, sifting some of the flour and salt into the batter. Continue to fold and sift in the flour until it is used up. Spoon the batter into a 9-inch ungreased tube pan with false bottom. It is important for sponge cake to adhere to the walls of the pan. Set in a preheated 350° oven for 40 minutes. Remove the pan from the oven and immediately place it facedown on a wire rack and let the cake hang for about 40 minutes before setting it upright again. This process keeps the cake from collapsing during the cooling period and also holds the texture of the cake. Remove the cake from the pan and place it in a tin that is not completely airtight, otherwise sweat will develop. Sponge cake is best cut with a serrated knife, using a sawing motion, or pulled apart with two table forks.

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