

## Passover Orange Sponge Cake

Aunt Esther's Cookbook

**Serves: Varies**

Submitted by Sheryl Kabak

### Ingredients:

1/3 cup Matzo Cake Meal

1/2 cup Potato Starch

Pinch Salt

10 Eggs, separated

Juice 1 Lemon

Grated rind 1 Orange

1 cup Sugar

### Preparation Instructions:

Sift together cake meal, potato starch, and salt. Set aside.

Beat egg yolks until thick. Add 1/2 cup sugar, lemon juice and orange rind. Continue beating until thick and fluffy. Fold in dry ingredients.

In separate bowl, beat egg whites until foamy. Add 1/2 cup sugar gradually. Beat until stiff peaks form. Fold egg yolk mixture into egg whites.

Turn into ungreased 10 inch spring form tube pan. Bake at 350 for 45 - 50 minutes. Invert pan until cake is cool.