

Best Regular Passover Sponge Cake

Esther Kabak

Ingredients:

- 12 Separated eggs
- 1/2 Lemon--juiced
- 1 1/4 cup Matzo cake meal
- 1 Orange--juiced
- 1 1/2 cup Sugar

Preparation Instructions:

Beat egg whites until firm. Beat yellows in separate bowl with juices and sugar. Add egg whites and cake flour. Bake one hour in a tube pan. Place pan upside down until cool. Remove from pan when cool.

This sponge cake, when made correctly is very light and delicious. Since Amanda Kabak's birthday is in April, she had this as a birthday cake with strawberries and Cool Whip several times.

Serves A lot!

Submitted by Sheryl Kabak