

MILLIE KESSLER'S PASSOVER SPONGE CAKE

You will need a 10" aluminum tube pan with a removable bottom
A thin-necked bottle that you can place the finished cake on upside-down to cool

A thin spatula (approx. 1" by 7") to help remove cake from pan

A large rubber spatula for folding whites into batter

8 EXTRA LARGE EGGS, SEPARATED

1 ½ CUPS OF SUGAR

½ CUP OIL

¾ CUP CAKE MEAL

¼ CUP POTATO STARCH

JUICE OF HALF AN ORANGE (ABOUT ¼ CUP)

JUICE OF HALF A LEMON (BIT OVER 1/8 CUP)

2 TABLESPOONS LEMON RIND, FINELY GRATED

¼ TEASPOON LEMON OIL

BEAT EGG YOLKS AND ADD 1 CUP OF SUGAR AND BEAT UNTIL LEMON-COLORED.

ADD OIL, JUICES AND RIND.

MIX.

ADD DRY INGREDIENTS, MIX.

BEAT WHITES WITH TOUCH OF SALT AND ADD ½ CUP SUGAR AND BEAT UNTIL STIFF BUT NOT DRY.

FOLD 1/3 OF THE WHITES INTO THE YOLK MIXTURE.

FOLD THE REST OF THE WHITES IN USING A LARGE RUBBER SPATULA
PUT IN AN UNGREASED TUBE PAN.

BAKE 350 DEGREES FOR APPROX. 50 MINUTES.

TOOTHPICK TEST, AND WHEN DONE PLACE UPSIDE-DOWN ON A BOTTLE UNTIL COLD.

REMOVE FROM PAN WITH THIN STEEL SPATULA.

I LOVE SERVING THIS WITH LEMON CURD AND STRAWBERRIES OR MIXED BERRIES AND WHIPPED CREAM