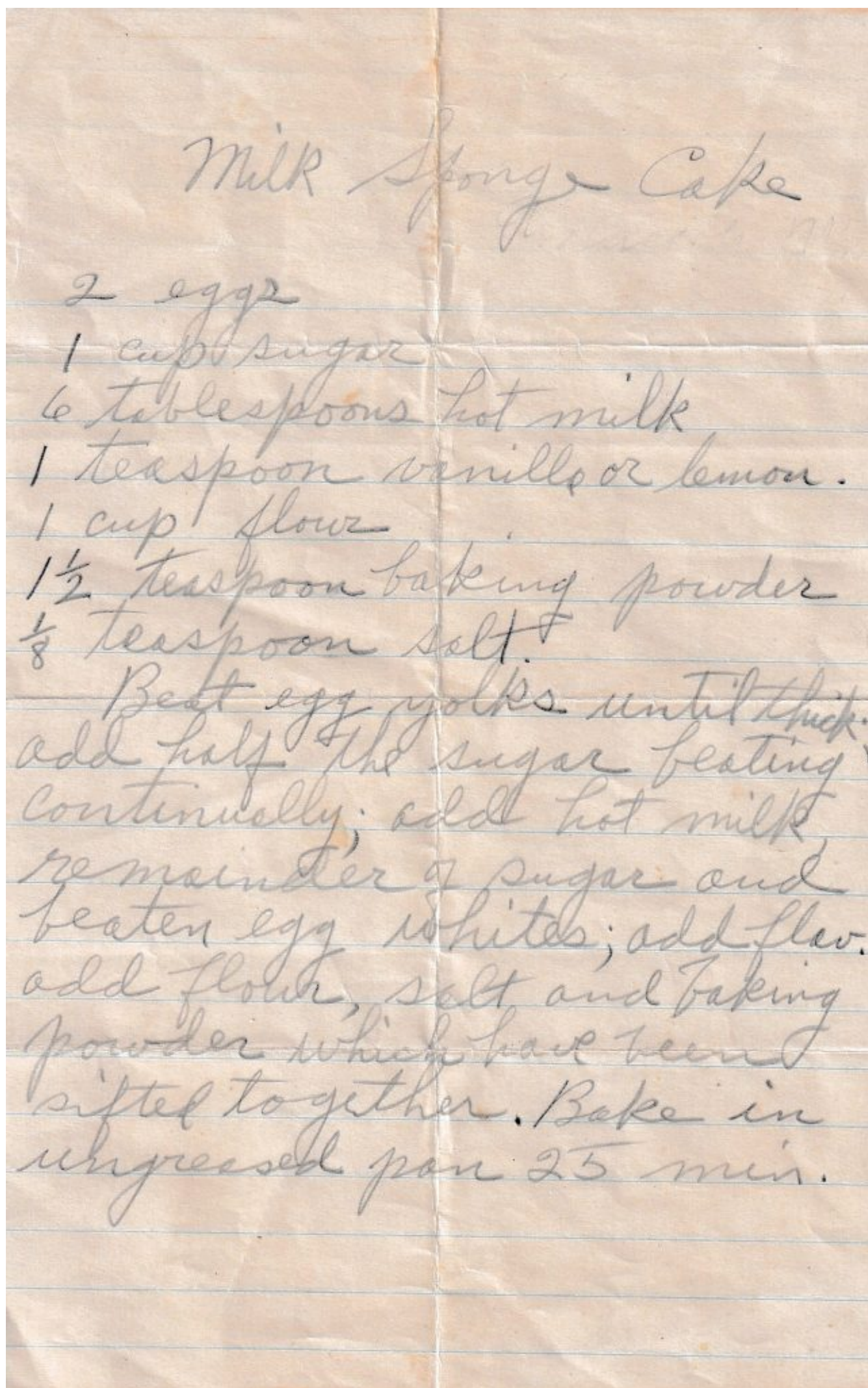


Milk Sponge Cake

Hot milk sponge cakes were a familiar part of early home baking, combining the lightness of beaten eggs with the extra lift of baking powder. This one keeps it especially simple, with hot milk and a choice of vanilla or lemon for flavor. The yolks and whites are beaten separately before the batter goes into an ungreased pan—a little bit of old kitchen know-how tucked into a very short recipe.



2 eggs

1 cup sugar

6 tablespoons hot milk

1 teaspoon vanilla or lemon

1 cup flour

1½ teaspoon baking powder

1/8 teaspoon salt

Beat egg yolks until thick.

Add half the sugar, beating continually.

Add hot milk, remainder of sugar and beaten egg whites.

Add flavoring.

Add flour, salt and baking powder, which have been sifted together.

Bake in ungreased pan 25 min.

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