

Aunt Hertha's Sponge Cake

Aunt Hertha Morgenroth

Servings: 20

7 eggs, separated

1/2 teaspoon cream of tartar

2 cups flour

1 1/2 cups sugar

4 teaspoons baking powder

1 teaspoon salt

1/2 cup oil

3/4 cup ice water

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1. Whip egg whites with cream of tartar till stiff and set aside.
2. Sift together flour, sugar, baking powder, and salt.
3. Add egg yolks, oil and ice water and beat 3 minutes.
4. Fold mixture into egg whites.
5. Bake in ungreased 10" tube pan at 325°F for 1 hour.

This was served at our wedding supper. Aunt Hertha made the cake for the head table!

Per Serving (excluding unknown items): 178 Calories; 7g Fat (36.7% calories from fat); 3g Protein; 25g Carbohydrate; trace Dietary Fiber; 74mg Cholesterol; 229mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat; 1 Other Carbohydrates.