National Sponge Cake Day

Ingredients

- 6 eggs
- 1 cup of white sugar
- ¼ cup of water
- 1 teaspoon of lemon extract
- 1 teaspoon of lemon zest
- 1 cup of cake flour
- ½ teaspoon of cream of tartar
- ¼ teaspoon of salt

Instructions

1. Separate the eggs.
2. In a large mixing bowl, beat the egg yolks until they are very thick and lemon-colored. Beat in the sugar gradually.
3. Add the water, lemon extract, and lemon rind. Beat in the flour.
4. In another bowl, beat the egg whites until they are frothy. Then add the cream of tartar and salt.
5. Beat the mixture until the whites are stiff, but not until they are dry. Fold this whipped mixture into the yolk mixture.
6. Pour this batter into an ungreased 9-inch tube pan. Bake it at 325 degrees F (165 degrees C) for one hour, or until it's done.
7. Let it cool and **enjoy**!