

Mama's Blue-Ribbon Sponge Cake

3/4 CUP SUGAR

1 1/2 CUPS SELF-RISING FLOUR

**Sift above ingredients together in an x- large bowl*

6 EGGS (room temperature)

1/4 CUP WATER

1 TSP. VANILLA EXTRACT

1/4 CUP SUGAR

1 TEASPOON CREAM OF TARTAR

Separate eggs and place whites in mixing bowl, reserve yolks in separate bowl. Add egg whites to your mixer on low speed, add 1/4 cup sugar & cream of tartar, then turn up to full speed and beat until high peaks form & they look glossy. Set the whites to the side.

Now, in a separate bowl, beat yolks, water, & vanilla until very foamy & frothy. Add dry ingredients slowly to yellows and beat on high until creamy.

Put whites in an x-large bowl, then pour yellows over whites and **FOLD (DO NOT STIR)** with spatula until all whites are evenly distributed. Pour batter into a dry (not greased) tube pan. Bake at 350 degrees for 45 minutes. Sit the cake upside down to cool. Run spatula between cake and pan to release it from sides. Release bottom and flute from cake the same way. This cake is low in sugar and has no oils! It is so delicious with fresh strawberries.