

Ada French Sponge Cookies

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Yield: 10 servings

1/2 c SIFTED CAKE FLOUR	1/2 ts ALMOND EXTRACT
3/4 ts BAKING POWDER	1/4 ts VANILLA EXTRACT
1/4 ts SALT	6 tb SUGAR
3 EGGS, SEPARATED	

Preheat OVEN TO 350 f. Sift together flour, baking powder, and salt. Beat egg yolks in a small bowl, rapidly, until very thick and lemon colored, adding almond and vanilla flavorings during the beating.

With clean beaters, beat the egg whites until stiff and shiny; begin to add sugar, not more than 1 Tablespoon at a time, and beat constantly. Continue to beat rapidly until whites are very stiff and