Sponge Cake (Crust)

Amount 1 cake

Ingredients

- 1/2 cup sifted cake flour
- 1 tsp baking powder
- pinch of salt
- 3 extra-large eggs, separated
- 1/2 cup plus 2 tbsp sugar
- 1 tsp vanilla
- 3 drops lemon extract
- 3 tbsp unsalted butter, melted
- 1/4 tsp cream of tartar

Steps

1. Sift 1/2 cup cake flour, 1 tsp baking powder, and pinch of salt together in a medium-sized bowl and set aside.
2. Beat 3 egg yolks together in a large bowl. Gradually add 1/3 cup of sugar while beating until thick light-yellow ribbons form in the bowl. Beat in 1 tsp vanilla and 3 drops lemon extract.
3. Sift the flour mixture over the batter and stir it in by hand until no more white flecks appear. Then blend in 3 tbsp butter.
4. In a clean bowl, beat 3 egg whites and 1/4 tsp cream of tartar together until frothy. Gradually add the remaining 2 tbsp sugar and continue beating until stiff peaks form (the whites should stand up in stiff peaks, but not be dry).
5. Stir 1/3 cup of the whites into the batter, then gently fold in the remaining whites (don't worry if a few white specks remain).
6. Gently spoon the batter into greased 9" springform pan.
7. Bake at 350 deg until the center of the cake springs back when lightly touched, ~10 minutes (watch carefully!).
8. Let the cake cool in the pan while you continue making the cheesecake filling. Do not remove the cake from the pan.

Notes

Can be used as a crust for cheesecake.