

Butter Sponge Genoese

to oz.

2	8	Eggs.	} whisk to a sponge.
2	-	Fine granulated Sugar	
2	4	Half flour	} Sieve and shake ^{by hand} tightly into the sponge.
-	12	Melted Butter	} Blend in carefully until just clear.
-	-	Colour and flavour as required.	

Pour on to a papered sheet 30 ins by 18 ins, press level.

Bake at 370° F.

Yield one sheet 30 ins. by 18 ins.

Approximate Cost 3/3.

Note. - Eggs and sugar should be at 70° F.