

## BRITTANY SPONGE BISCUITS

5 eggs  
 $\frac{3}{4}$  cup pulverized sugar  
 $\frac{1}{2}$  tablespoon lemon-juice  
1 cup sifted flour

Separate the egg-yolks from the whites and beat them until they are very light and lemon-colored. Stir in the sugar and lemon-juice and then the flour. Beat the egg-whites very light and fold in one half at a time. Pour into small well-buttered cake-tins, and sprinkle sifted pulverized sugar over the top. Fill the tins two-thirds full. Bake in a moderate oven (350 to 400 degrees Fahrenheit) until light brown.