

### CHERRY SPONGE

2 cups canned cherries or fresh  
2 eggs  
3/4 C sugar  
1/2 C hot water  
3/4 C flour  
1 1/2 tsp. B.P.  
1 tsp. lemon juice  
1/8 tsp. salt

Beat yolks of eggs until thick and lemon colored, add half the sugar gradually and beat until smooth. Add water, remaining sugar and lemon juice. Sift flour, salt and b.p. and add to first mixture. Fold in the whites of the eggs beaten until stiff and dry. Put cherries in the bottom of a buttered baking dish and cover with batter.

Bake in a moderate oven for 40 minutes. If cherries are tart sprinkle with sugar before covering with batter. No sauce is necessary with this pudding.

Mom