

The Cook's Secret Ingredient



The baker's secret ingredient lends tenderness to this Easy Sponge Cake.

(NAPSA)—Odds are, you have one of the most versatile cooking secrets in your cabinet and don't even know it. It can help with recipes from pie to stir fry.

The secret weapon is cornstarch. It has twice the thickening power of flour and, unlike flour, it has no taste, so it won't change the flavor of dishes. Also unlike flour, cornstarch doesn't need to be cooked before liquid is added to it, making it relatively simple to use in sauces, gravies, main dishes, desserts and more.

Substitute cornstarch for a portion of the flour in baked-good recipes for a more tender crumb and better texture. And remember, replace your old container of cornstarch with a new one if you haven't purchased any in awhile. Products such as Clabber Girl Cornstarch have a resealable lid that helps keep the cornstarch fresher. Then you can be sure to cook up some memorable culinary treats.

Try this recipe for Easy Sponge Cake. It comes from www.clabbergirl.com.

Easy Sponge Cake

4 eggs, separated
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup cold water
 $\frac{3}{4}$ cup sifted flour

2 teaspoons Clabber Girl Baking Powder
 $1\frac{1}{2}$ tablespoons Clabber Girl Cornstarch
1 teaspoon salt
 $\frac{3}{4}$ teaspoon lemon extract

Preheat oven to 325°F. Grease bottom only of one 9-inch cake pan. In medium bowl, beat egg yolks until thick and lemon colored. Add sugar gradually and beat until smooth; stir in water. Combine flour, baking powder, cornstarch and salt; gradually add to egg yolk mixture. Add lemon extract and blend. Beat egg whites until stiff but not dry; gently fold into batter.

Pour into pan and bake 30-40 minutes. Cool on wire rack. Split in half horizontally; fill between layers with preserves or other fruit filling. Frost top of cake (see recipe below).

Frosting

Pour 2 cups cold whipping cream into chilled medium bowl; add $\frac{1}{2}$ cup granulated sugar and 2 Tbsp. Clabber Girl Cornstarch; stir to mix slightly. With an electric mixer on low, mix for about 30 seconds, then whip on high speed until stiff peaks form—about 2½ minutes.