**Cake Jelly Roll**

6 eggs

7/8 C sugar

1 C pastry flour

2 ¼ t baking powder

1 ½ T hot water

Beat egg yolks and 1 whole egg until light. Add sugar and hot water. Stir in sifted flour and baking powder. Fold in beaten egg whites to which ¼ C sugar has been added.

Pour in a wax paper lined cookie sheet (no grease). Do not trim the edges.

Bake 375 for 12 min.

Remove from oven and turn out on a towel covered in was paper sprinkled in icing sugar. Sprinkle top with icing sugar and roll. Cool then spread with lemon filling or your favourite jelly.