
Silver & Gold Tea
Squares



from the kitchen of Ruth Bancroft

Sift **1 c. cake flour** with **1 t. baking powder** and **¼ t. salt**.

Separate **4 eggs**. Cream **½ c. butter** well, add gradually **½ c. sugar** and cream thoroughly. Beat yolks till light, add to mixture.

Add flour alternately with **3 T. milk**. Add **1 t. vanilla** and **1/4t. lemon extract**. Spread on greased and floured pan in a thin layer on baking sheet.

Beat whites stiff, add **¾ c. sugar** gradually and **¼ t. lemon extract**. Beat till holds shape, stir in **½ c. blanched, shredded, and toasted almonds**. Spread on cake in baking sheet, sprinkle with **1 T. granulated sugar** and bake at **350°** for 30 minutes.

Cool and cut before removing from pan.