



The best Sponge cake ever

Preparation time 10 minutes

Baking time 25-30 minutes

170c oven

Round cake tin 20cm lined with parchment paper

Ingredients

large eggs 4

(sugar 120g (1/2 cup+2 tbs

(plain flour 120g (1/2 cup+1tbs

pinch of vanilla

pinch of salt

To make

Beat the eggs and sugar in a bowl on a boiling water pan until it reaches 40c. It has to become like mousse and pale. Add the vanilla. Take away from the heat. Sift the flour and salt and fold in two times. Gently without depuffing the eggs

Pour the mixture in a lined tin. Bake for 25 minutes. Then turn off the oven and .leave the oven a bit open and leave eye cake there for 5 minutes

Remove from the oven. Leave the cake in the tin for 30 minutes. Then remove from the tin and let cool on a cooling rack